



# *Fresh Corn Salsa*

Easy, quick, and delicious. Try grilling the corn first for even more flavor!  
Recipe from the blog [Love and Lemons](#)

## INGREDIENTS

2 cups fresh corn kernels, (about 3 ears of corn)  
3/4 cup diced red onion  
1/2 cup chopped fresh cilantro  
1/4 cup diced red bell pepper  
1/4 cup fresh lime juice  
2 garlic cloves, minced  
1 jalapeño pepper, stemmed and diced  
1/2 teaspoon sea salt, more to taste  
Freshly ground black pepper

## INSTRUCTIONS

In a medium bowl, combine the corn, onion, cilantro, bell pepper, lime juice, garlic, jalapeño, salt, and pepper. Stir to combine.  
Chill until ready to use. Serve with chips for dipping or scoop onto tacos, burgers, or salads!