



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 jalapeno pepper stemmed and diced
1/2 teaspoon sea salt or more to taste
Freshly ground black pepper

INSTRUCTIONS

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