
Corn Salsa

Serves: 4 | Prep: 10 mins | Cook: 20 mins



INGREDIENTS:

- 2 large ears of corn
- 1/4 red onion, diced
- 2 ripe tomatoes, seeds removed and diced
- 1 serrano or green pepper, seeded and minced
- Sea salt and ground black pepper to taste
- Juice of one lime

DIRECTIONS:

1. Boil corn
2. When the corn is cooked, slice the corn off of the cob and place in a bowl
3. Dice tomatoes and red onion and place into the bowl
4. Mince green pepper and add to the bowl
5. Add the juice of the lime, sea salt, and pepper to the ingredients
6. Stir ingredients
7. Place in a container and refrigerate



*Emma Marchand, Taylor McDowell, Taylor Janes, Sarah Murphy, Natalie Perry,
Courtney Loder*