Tomato Corn Salsa
From – Moosewood Restaurant Low-Fat Favorites

1 cup fresh or frozen corn kernels
2 cups diced tomatoes
2 Tbsp diced onions
¼ cup diced bell peppers
1 Tbsp chopped fresh basil
½ to 1 fresh green chile, minced
1 Tbsp fresh lime juice
1 tsp cider vinegar

• Blanch the corn in boiling water to cover for 1 to 2 minutes, until just tender. Drain.
• In a large bowl, combine all of the ingredients and set aside for 15 to 20 minutes to allow the flavors to develop.
• Add salt, if desired, and serve at room temperature.

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