

Corn Salsa

Wk 02: Burritos

Preparation Time: 10 minutes **Yield:** 2 cups

Ingredients

- 15 oz can sweet corn, drained and rinsed
- 2 jalapeños, diced small
- ¼ red onion, diced small
- 2 tablespoons freshly chopped cilantro
- 2 tablespoons lime juice
- ½ teaspoon kosher salt
- freshly ground black pepper, to taste
- **Optional** seasonings: cayenne (use **very** minimal amount ~spicy~), paprika, garlic powder, cumin, chili powder, onion powder - **season to taste (add a little, try it, add a little more if you want!)**

Instructions

1. Combine all of the ingredients in a bowl and stir to incorporate.
2. Allow flavors to meld for at least 10 minutes before serving.
3. Cover and keep in the fridge for up to 7 days.