Farmers' Market Salsa

Think you don’t like vegetables? Think again!

Level: Medium

Serves 8

Ingredients:

- 1/2 cup corn, fresh cooked or frozen
- 1 can (15 ounce) black beans, drained and rinsed
- 1 cup fresh tomatoes, diced
- 1/2 cup onion, diced
- 1/2 cup green pepper, diced
- 2 tablespoons lime juice
- 2 cloves garlic, finely chopped
- 1/2 cup picante sauce

Directions:

Remember to wash your hands!

1. Combine all ingredients in a large bowl. Chill until serving time.
2. Drain before serving.
3. Serve with low fat baked tortilla chips or fresh vegetables.

Helpful Hints: This salsa uses fresh vegetables that are available year-round and add flavor and beautiful color. Kids and grown-ups alike can’t resist how good it tastes. If you have a hand-held chopper, this is an easy task for kids in helping with the recipe.

Safety Tip: If cutting the corn off the cob, adult supervision is a good idea.

For more information about this and other fun recipes: contact your county extension office or visit the Web site at [www.kidsacookin.ksu.edu](http://www.kidsacookin.ksu.edu), or e-mail [kidsacookin@ksu.edu](mailto:kidsacookin@ksu.edu).

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