PICTSWEET

Mixed Corn and Pepper Salsa
Serve this quick salsa with tortilla chips, but don't stop there. Warm, it makes a delicious topping for chicken cutlets, fish, pork tenderloin or filling for tacos.

Ingredients
2 cups Pictsweet frozen 3 Pepper and Onion Blend
1 large jalapeño, finely chopped (2 tablespoons)
2 tablespoons vegetable oil
2 cups Pictsweet frozen Super Sweet Yellow and White Corn
1/2 cup teaspoon grated lime zest
2 tablespoons lime juice
1 tablespoon sugar
3/4 teaspoon salt
JalapeÃ±o hot sauce to taste, optional

Directions
Chop frozen 3 Pepper and Onion Blend into 1/4 to 1/2 inch pieces. In a large skillet, sauté 3 Pepper and Onion Blend and jalapeño in 1 tablespoon oil until liquid evaporates and onions begin to brown, about 5 minutes. Transfer to small bowl and cool to room temperature. Add 1 tablespoon oil and frozen corn to same skillet and cook, stirring frequently, until corn is cooked, about 3 minutes. Remove from heat and add lime zest, juice, sugar and 1/2 teaspoon salt. If serving immediately, stir in pepper mixture, pinch of salt, if needed, and jalapeño hot sauce to taste, if desired. Mix well and serve. To make ahead for later serving, transfer corn mixture to a small bowl. Cover

and refrigerate both the pepper mixture and corn mixture separately. Immediately before serving, combine the two; add some of the remaining 1/4 teaspoon salt, if needed, and jalapeño hot sauce to taste, if desired. This will preserve the color of the green peppers until serving.

Nutritional Information
Serving Size: Serves 6
Calories: 110
Total Fat: 5g
Cholesterol: 0mg
Sodium: 230mg
Total Carbohydrates: 15g
Dietary Fiber: 1g
Protein: 1g