

# Farmers Market Salsa



Prep time:  
**15 min**



Cook time:  
**N/A**



Yield:  
**32 Servings**



Serving Size:  
**2 Tablespoons**

## Ingredients

½ cup fresh cooked or frozen corn  
1 can (15 ounces) black beans, drained and rinsed  
1 cup fresh diced tomatoes  
½ cup diced onion  
½ cup diced green pepper  
2 tablespoons lime juice  
2 cloves garlic, finely chopped or 1/2 teaspoon garlic powder  
½ cup picante sauce

## Directions

1. Combine all ingredients in a large bowl. Chill until serving time.
2. Drain before serving.
3. Refrigerate leftovers within 2 hours.

## Notes

Serve with fresh vegetables or Food Hero Baked Tortilla Chips. Cook your own dry beans. One can (15 ounces) is about 1 1/2 to 1 3/4 cups drained beans.

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