CHIPOTLE CORN SALSA

Gluten Free, Low Carb / Diabetes Friendly, Lower Saturated Fat, Lower Sodium, Vegetarian

Serves: 10, Service Size 1/4/ cup

Nutrition (per serving)

Calories: 40 Dietary Fiber: 1.5 g Total Fat: 1 g Total Sugars: 1 g

Added Sugars: 0 g Saturated Fat: 0 g Sodium: 40 mg Protein: 1 g

Total Carbohydrate: 5.5 g

PREP TIME: 15 min



Ingredients

- 1 medium ear of corn, grilled and kernels cut off
- ½ cup diced tomato
- ½ cup diced avocado
- ½ cup black beans
- 1/3 cup diced red onion
- 1 ½ Tablespoons fresh lime juice

- 1 Tablespoon chopped fresh cilantro leaves
- 1 Tablespoon finely chopped chipotle peppers, seeded
- 1 teaspoon minced fresh garlic
- 1/4 teaspoon ground black pepper
- 1/8 teaspoon salt



Directions

- 1. Mix all ingredients in medium sized bowl.
- 2. Serve with tortilla chips or over fish or chicken.

