



Presents



Grilled Corn, Peach and Basil Salsa

Presented on September 27, 2014

Ingredients:

Makes about 3 cups.

4 ears grilled corn, cut off the cob
2 large peaches, chopped
1 large tomato, chopped
1/4 red onion, chopped
6 large basil leaves, chopped
1/2 teaspoon salt
1/4 teaspoon black pepper
a few fresh squeezes of lemon juice

Combine all ingredients together and toss. Season with the salt and pepper, then mix again. I find the salsa is best once it's sat together for 2-4 hours. Refrigerate leftovers for up to one week.

Recipe from: <http://www.howsweeteats.com/2011/08/grilled-corn-peach-and-basil-salsa/>

Calories-64cal, Carbs - 14g, Fat - 1g, Protein - 2g, Sodium - 121mg, Sugar - 5g