

SHOPPING LIST

Corn Salsa

- ☐ Corn Kernels
- ☐ Red Bell Pepper
- ☐ Red Onion
- ☐ Fresh Cilantro
- ☐ Jalapeno
- ☐ Lime Juice
- ☐ Honey
- ☐ Kosher Salt

First, check off the items you already have at home.



Professor Fizzy
presents

SNACKS



Corn Salsa



VEGETARIAN



YES

TIME



Under 30 min.

DIFFICULTY



Easy

MAKES



Cups

YOU WILL NEED



1 cup kernels from
1 ear of fresh corn



1 tablespoon
minced jalapeno



1/3 cup finely diced
red bell pepper



1 tablespoon
fresh lime juice



1/4 cup minced red
onion



1 teaspoon honey



2 tablespoons
minced fresh cilantro



1/2 teaspoon
kosher salt

DIRECTIONS

ATTENTION KIDS: Always cook with a grownup!

One cup of frozen corn kernels, thawed and drained, can be substituted for the fresh corn. This recipe can easily be doubled or tripled for a crowd.



STEP 1: Mix all of the ingredients together in a small bowl. Serve.



© 2010 Lunch Lab, LLC

Nutrition Facts

Serving Size 2 tablespoons (22g)	
Servings Per Container	
Amount Per Serving	
Calories 15	Calories From Fat 0
Total Fat 0g	% Daily Value
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 50mg	3%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 0g	
Vitamin A 2%	Vitamin C 10%
Calcium 0%	Iron 0%
Percent Daily Values are based on a diet of other people's secrets. Your daily values may be higher or lower depending on your calorie needs.	
Calories: 2,000	
Total Fat	65g
Saturated Fat	25g
Cholesterol	300mg
Sodium	2,400mg
Total Carbohydrate	300g
Dietary Fiber	25g
Calories per gram:	
Fat 9	Carbohydrate 4
Protein 4	