



Peach, Corn & Avocado Salsa

Serves 6-8

Ingredients:

- 1 cup local grape or cherry tomatoes
- 2 ears sweet corn
- 2-3 medium peaches
- 1-2 avocados
- 1 small red onion
- 1 small bunch cilantro
- 1 jalapeno pepper (or substitute shishito or other sweet peppers as desired)
- Juice of 1 lime
- Salt and pepper to taste
- Tortilla chips

Directions:

1. Halve the grape or cherry tomatoes and place them in a large mixing bowl.
2. Husk corn and cut kernels off of the cob. Add to the bowl.
3. Dice peaches and avocado and add to the bowl.
4. Finely chop cilantro and red onion. Add to the bowl.
5. Cut off the jalapeno stem, dice jalapeno, and add to bowl (tip: halve the pepper and remove seeds before dicing for a less spicy salsa).
5. Mix all ingredients in the bowl.
6. Add lime juice, salt, and pepper to taste.
7. Serve with tortilla chips.

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