



CREAMY CORN JALAPEÑO SALSA

**FOOD
SHOULD
TASTE
GOOD**
BRAND

DETAILS

Yield: 2 cups

Prep Time: 10 minutes

Cook Time: 5 minutes

INGREDIENTS

- 4 ears of corn, husks removed
- 1 red bell pepper, diced
- 1/2 bunch of green onions, sliced
- 1 small can green chilis
- 1 lime, juiced
- 1 teaspoon salt
- 2 jalapeños, minced
- 1/2 cup sour cream
- freshly ground pepper

DIRECTIONS

1. Bring a pot of salted water to a boil.
2. When boiling, add the corn and cook for 5 minutes.
3. While corn is cooking, prep all other ingredients.
4. Remove the corn and let cool.
5. Mix all ingredients together and adjust lime, salt and pepper to taste.
6. Cut off the kernels from the corn and reserve for salsa.
7. Serve with Food Should Taste Good™ Multigrain or Jalapeño Tortilla Chips.

Recipe by Michelle Zippelli from [JustAddCheese](https://www.justaddcheese.com).