



Stone Fruit Summer Salsa

20
minutes
or less

GF
option

V
option

INGREDIENTS

½ cup black plum, pitted and chopped

½ cup nectarine, pitted and chopped

½ cup peach, pitted and chopped

½ cup cherry tomatoes, quartered

½ cup Hy-Vee canned corn, drained

¼ cup red bell pepper, seeded and chopped

1 tbsp fresh lime juice

½ tsp Hy-Vee chili powder

½ tsp Hy-Vee salt

¼ tsp Hy-Vee ground cumin

fresh cilantro, chopped; for garnish

Hy-Vee restaurant-style corn tortilla chips, for serving

PREPARATION

1

Combine black plum, nectarine, peach, cherry tomatoes, canned corn, and red bell pepper in a medium bowl. Add fresh lime juice, chili powder, salt, and ground cumin. Stir until combined. Garnish with cilantro, if desired. Cover and chill 30 minutes. Serve with tortilla chips.

NUTRITION FACTS

Calories: 30

Sodium: 170mg

Carbohydrates: 7g

Fiber: 5g

Sugar: 5g

Protein: 1g