

Farmers' Market Salsa

Think you don't like vegetables? Think again!



Serves 8

Kids' Tool Kit

Mixing bowl Strainer Measuring cups Measuring spoons Knife Cutting board Spoon

Ingredients:

1/2 cup corn, fresh cooked or frozen 1 can (15 ounce) black beans, drained and rinsed

1 cup fresh tomatoes, diced

1/2 cup onion, diced

1/2 cup green pepper, diced

2 tablespoons lime juice

2 cloves garlic, finely chopped

1/2 cup picante sauce



Chef's Choice

Farmers' Market Salsa Baked chips Veggie sticks Milk



Directions:

Remember to wash your hands!

- 1. Combine all ingredients in a large bowl. Chill until serving time.
- 2. Drain before serving.
- 3. Serve with low fat baked tortilla chips or fresh vegetables.



Helpful Hints: This salsa uses fresh vegetables that are available yearround and add flavor and beautiful color. Kids and grown-ups alike can't resist how good it tastes. If you have a hand-held chopper, this is an easy task for kids in helping with the recipe.



Safety Tip: If cutting the corn off the cob, adult supervision is a good idea.

Nutrition Facts Serving Size 1/2 cup (125g) Servings Per Container 8 Amount Per Serving Calories 70 Calories from Fat 5 % Daily Value Total Fat 0.5g 1% Saturated Fat 0g 0% Cholesterol 0mg 0% Sodium 230mg 7% Total Carbohydrate 13g 4% Dietary Fiber 4g Sugars 2g Protein 4g Vitamin A 4% Vitamin C 30% Calcium 2% Iron 8% *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500 Total Fat Less than 650

calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

For more information about this and other fun recipes: contact your county extension office or visit the Web site at www.kidsacookin.ksu.edu, or e-mail kidsacookin@ksu.edu.