

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.



Nutrition Facts

Amount i er berving	,
Calories 70	Calories from Fat 5
	% Daily Value
Total Fat 0.5g	1%
Saturated Fat 0	g 0 %
Cholesterol 0m	g 0 %
Sodium 230mg	7%
Total Carbohyd	Irate 13g 4%
Dietary Fiber 4g	15%
Sugars 2g	
Protein 4g	
Vitamin A 4%	 Vitamin C 30%
VILAITIIII A 470	Vitaliiii C 30 7
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
Less than 65g 80g
 Total Fat
 Less than 85g
 80g

 Saturated Fat
 Less than 20g
 25g

 Cholesterol
 Less than 300mg
 300mg

 Sodium
 Less than 2,400mg
 2,400mg

 Total Carbohydrate
 300g
 375g

 Dietary Fiber
 25g
 30g

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

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

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.