

Southwestern Nectarine Salsa



Ingredients:

- 6 Roma tomatoes
- 1/2 cup corn kernels (1 cob)
- 1/2 cup black beans, drained & rinsed
- 2 nectarines or peaches, cubed
- 1-2 jalapeno peppers
- 1/2 white onion
- 1/3 cup fresh cilantro
- 2-3 cloves garlic
- 2 tsp ground cumin
- 1 tsp salt
- 2 Tbsp fresh lime juice

Directions:

1. Finely dice tomatoes, peppers and onions.
2. Mix all ingredients except corn, black beans and nectarines until well combined.
3. Fold in corn, black beans and nectarines.
4. Transfer salsa to an airtight container and refrigerate for one day prior to serving to allow flavors to marinate.

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