

Blueberry and Corn Salsa



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Ingredients

- 1 1/2 cups of blueberries
- 1 cup of corn, ideally fresh – frozen or canned and drained will work
- 1/2 cup pineapple, ideally fresh – canned tidbits will work too
- 1/3 to 1/2 cup fresh cilantro leaves, finely minced
- 1 jalapeño, finely chopped with seeds and membrane removed
- 1 teaspoon lime zest
- 2 to 3 tablespoons lime juice – the juice of about 2 limes
- 1 teaspoon hot sauce, or to taste
- 1 teaspoon salt, or to taste
- 1/2 teaspoon pepper, or to taste

Instructions

1. Mix all ingredients into large bowl. You can serve immediately with tortilla chips or alone.
2. Keeps for up to 5 days in an airtight container in the refrigerator. Note: salsa will become more watery with time.