



Mexican Corn Salad

Prep: 10 minutes • Serves: 6

- 2 tablespoons fresh lime juice
- 2 teaspoons honey
- 1 teaspoon extra virgin olive oil
- ½ teaspoon chili powder
- ⅛ teaspoon salt
- ½ medium avocado, peeled, pitted and diced
- ½ small red onion, finely chopped (about ½ cup)
- 3 cups thawed frozen corn
- ⅓ cup chopped fresh cilantro leaves
- 2 tablespoons drained and chopped pimientos

1. In medium bowl, whisk together lime juice, honey, oil, chili powder and salt. Add remaining ingredients and toss until well combined.

*Approximate nutritional values per serving:
121 Calories, 4g Fat (1g Saturated), 0mg Cholesterol,
52mg Sodium, 22g Carbohydrates, 3g Fiber, 3g Protein*