CHIPOTLE CORN RELISH

Gluten Free, Lower Saturated Fat, Lower Sodium, Vegetarian Serves: 10 (Serving= 1/4 cup with 8 chips)

Nutrition (per serving)

Calories: 96Total Carbohydrate: 19Total Fat: 2 gDietary Fiber: 2 gSaturated Fat: 2 gTotal Sugars: 3 gSodium: 105 mgProtein: 1 g

Ingredients

- 2 cups cooked corn kernels
- 1/3 cup chopped cherry tomatoes
- ¼ cup diced bell pepper
- 3 Tablespoons diced red onion
- 2 Tablespoons non-fat plain yogurt
- 1 chipotle pepper, seeded and finely diced
- 2 teaspoons adobo sauce

- 1 Tablespoon chopped cilantro
- 2 teaspoons sugar
- 1 teaspoon ground chili powder
- $\frac{1}{2}$ teaspoon ground cumin
- Juice of $\frac{1}{2}$ lime
- Baked tortilla chips



Directions

- 1. Mix all ingredients besides chips in medium bowl.
- 2. Serve with chips. Also a great topper to chicken or fish!

