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# Avocado-Corn Salsa

**Prep Time:** 10 mins

**Total Time:** 10 mins

## Ingredients

- 3/4 cup(s) corn, frozen, thawed
- 1/2 cup(s) tomato(es), grape, quartered
- 1 medium avocado, diced
- 1 tablespoon cilantro, fresh, chopped
- 2 teaspoon lime juice
- 1/4 teaspoon salt, Kosher

## Preparation

Toss avocado, corn, tomatoes, cilantro, lime juice and salt in a medium bowl.