RECIPE: CORN RELISH

By Arlene B.

INGREDIENTS

- † 1 (8 oz.) package cream cheese, room temperature
- * 1 (1 oz.) packet ranch seasoning mix
- * 1 red or yellow bell pepper, diced
- * 1 (4 oz.) can diced jalapeño, drained (I used homemade hot banana peppers)
- * 1 (6 oz.) can black olives, diced
- # 1 (15 oz.) can corn, drained and rinsed
- * Kosher salt and freshly ground pepper, to taste (I used Lawry's garlic salt)
- * Serving options: pita chips or crackers; veggie sticks

PREPARATION

- 1. Mix cream cheese, bell pepper, jalapeño, olives, and corn in a bowl. Add ranch dressing and stir until fully incorporated. Add salt and pepper, to taste.
- 2. Transfer to serving dish. Cover and chill for 1 hour.
- 3. Serve with pita, chips or with cucumber and carrot slices.

It takes 15 minutes to prepare serves 8-10.

Reprinted from ReFocus June 2017

