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### Strawberry Corn Salsa

Yield: 5 1/2 cups	Prep time:15 mins, plus corn thawing and refrigerating mixture
1 package (10 ounces) frozen corn	Take out frozen corn and thaw for an hour, or until room temperature. Alternatively, use a microwave to thaw to room temperature.
2 cups fresh strawberries 2 cups grape tomatoes 2 green onions 3 tablespoons fresh cilantro	Chop strawberries into small pieces - about 1/4 inch  Chop grape tomatoes into small pieces - about 1/4 inch  Chop green onions into thin rounds, discarding last 1/4 inch of root end.  Mince cilantro  Combine these ingredients in a medium bowl, stir together
1/3 cup olive oil 2 tablespoons raspberry vinegar 2 tablespoons lime juice 1/2 teaspoon salt	In a small bowl, whisk the oil, vinegar, lime juice and salt, then drizzle over strawberry mixture; toss to coat. Refrigerate for an hour, or serve immediately if you're short on time!
1 bag tortilla chips	Serve with chips



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