



Corn salsa

Serving: 1

Veg

Ingredients

- -FOR THE SALSA
- - $\frac{1}{2}$ cup yellow corn, husks removed
- - $\frac{1}{2}$ tsp. extra-virgin olive oil
- -salt
- -1 small avocado, chopped
- - $\frac{1}{2}$ cup tomatoes, roughly chopped
- -2 tbsp onion, finely chopped
- -1 tbsp. sliced basil
- -FOR THE DRESSING
- - $\frac{1}{2}$ tsp extra-virgin olive oil
- - $\frac{1}{2}$ tsp lime juice
- -1 clove garlic, minced
- -1 tsp. crushed red pepper flakes
- - salt

Preparation Method

- -Brush corn with olive oil and season with salt. Grill for 8 minutes, or until the kernels begin to char. Let cool slightly, then slice the kernels off the corn with a knife.
- -In a large bowl combine corn, avocado, tomatoes, onion and basil.
- -In a medium bowl, combine olive oil, lime, garlic and red pepper flakes. Season with salt and whisk until smooth. Pour mixture over the salsa and stir until ingredients are fully coated.
- -Serve