

Sweet Corn Salsa

Ingredients

- ◆ 3 ½ cups corn, fresh or frozen
- ◆ 2 teaspoons vegetable oil
- ◆ 1 teaspoon salt
- ◆ 1 red pepper, finely diced
- ◆ ½ small red onion, finely diced
- ◆ 1 jalapeno pepper, seeded and minced
- ◆ ¼ cup cilantro, stemmed and chopped
- ◆ ½ teaspoon ground cumin
- ◆ ½ teaspoon chile powder
- ◆ 1 tablespoon fresh lime juice
- ◆ 2 - 4 shakes Tabasco sauce



Instructions

Heat the oven to 175°C (350°F).

Toss the corn with the oil and salt and spread on a baking sheet. Roast for 10 minutes. Let cool.

While the corn is cooling, prepare the other ingredients. Toss everything together, season to taste and serve alongside grilled meats or enchiladas.

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