

RECIPE



ROASTED CORN SALSA

INGREDIENTS:

- 4 ears of corn, husked and silk removed
- 1/2 hothouse cucumber, chopped
- 1/2 red bell pepper, finely chopped
- 1 lime, juiced and zested
- 1/4 cup olive oil, plus 2 tbsp for roasting
- 1 tsp kosher salt
- 1/2 tsp freshly ground black pepper

DIRECTIONS:

Preheat oven to 425 degrees.

On a sheet pan, lay out the ears of corn and sprinkle each of them with the kosher salt and freshly ground black pepper. Drizzle olive oil over each and roll them on the sheet pan to help pick up an excess seasoning that is around them. Place the sheet pan in the oven and roast the corn for about 25-30 minutes, rotating every 10 minutes, until you start to see the kernels become golden brown. Remove from oven and set aside to cool.

Meanwhile, chop both the hothouse cucumber and the red bell pepper and set aside. In the bottom of a medium mixing bowl, zest and juice the lime and add the kosher salt and freshly ground black pepper. Whisk together and drizzle in the 1/4 cup of olive oil until all ingredients are combined.

With a knife, scrap off the roasted corn kernels from the cobs and place all the corn in the mixing bowl with the lime dressing. Add in the cucumber and red bell pepper and toss to combine well.

This can be refrigerated and served chilled or at room temperature.

