

Charred Corn Salsa

written by The Recipe Exchange | June 29, 2015

Ingredients

1/2 sweet onion
1 corn cob, steamed or boiled
1/2 cup chopped tomatoes
1/4 cup chopped cilantro
1 jalepeno, seeded and chopped
1 lime, juiced
1/4 teaspoon salt
2 Tablespoons olive oil, divided

Directions

Preheat grill to 400F. Cut onion in to four wedges and toss with olive oil. Brush a little olive oil on the corn. Grill onion and corn for about 10 minutes or until slightly charred and the onion is soft. Remove from heat and place on a cutting board. Cut kernels off the corn and roughly chop grilled onion. In a medium bowl, combine corn, onion, tomatoes, cilantro, jalepeno, lime, salt and 1 Tablespoon olive oil. Stir until well combined.