

Sweet Corn Salsa

- 1 Small bunch coriander, wash and spin dry
- 2 corn, on the cob
- 1 green capsicum, deseeded
- 1 red onion, finely chopped (executive method)

Dressing

- ¼ cup lime juice
- 1 tbs white wine vinegar
- ¼ tsp cumin
- ¼ tsp chilli powder
- ½ tsp salt

Method

1. Wash and pick coriander before rough chopping
2. Cut the corn cobs in half (take care as the centre is very hard, press with both hands on the knife)
3. Bring a pot of salted water to the boil, add the corn cobs and cook for 8 mins making sure the water covers them. Let cool and then cut down each side to remove kernels.
4. Slice and dice the capsicum and then in a mixing bowl add the coriander, capsicum, red onion and corn.
5. Mix the dressing together and toss everything in the bowl.
6. Serve