

Sarah's Grilled Corn and Avocado Salsa

Serves: many, as a dipping salsa or 6 to 8 as a side dish

Ingredients:

2 ears fresh sweet corn, shucked and grilled until lightly charred

2 avocados, small-diced

1 cup grape tomatoes, small-diced

$\frac{1}{2}$ cup red onion, finely chopped

$\frac{1}{4}$ cup fresh cilantro, finely chopped

1 jalapeno, seeded and finely chopped

1 clove garlic, minced

$\frac{1}{4}$ cup lime juice (about 1 lime)

1 tablespoon cider vinegar

2 tablespoons extra virgin olive oil

$\frac{1}{2}$ teaspoon ground cumin

$\frac{1}{2}$ teaspoon kosher salt

$\frac{1}{4}$ teaspoon black pepper

Directions:

Use a sharp knife to slice the kernels from each corn cob, slicing straight down from top to bottom until all the kernels are removed. Place the kernels in a large bowl and add the diced avocados, tomatoes, onion, cilantro, jalapeno and garlic. Toss gently until combined.

In a small bowl, whisk together the lime juice, vinegar, olive oil, cumin, salt and pepper. Drizzle the dressing over the salsa and toss gently until well combined. Taste and add more seasoning, lime juice and ingredients as desired. Serve immediately or refrigerate in an airtight container for 2 to 3 days.

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