


Corn Salsa

| Equipment | Ingredients |
|--|--|
| Fry pan | 2 cups corn kernels |
| Wooden spoon | 2 tablespoons olive oil |
| Large salad bowl | 2 garlic cloves |
| Citrus juicer | 1 large tomato diced or 6 cherry tomatoes |
| Chopping boards | 1 cucumber diced |
| Knives | $\frac{1}{2}$ capsicum diced |
|  | $\frac{1}{4}$ red onion diced |
| | 2 spring onion or coriander thinly sliced |
| | Juice of 1-2 limes/lemons |
| | Optional (substitute 1 cup corn for chickpea) |

METHOD

1. Place corn kernels in fry pan with garlic and olive oil. Fry 10 minutes stirring occasionally. Transfer to large salad bowl to cool slightly.
2. Add prepared vegetables and herbs to corn.
3. Add juice of one lime/lemon to salad, stir and taste. Season and add more lime/lemon if needed.
4. Garnish with extra herbs before serving with corn chips or tortillas.