

AUGUST: Avocado and Grilled Corn Salsa

Prep time: 20 mins. Servings: 4 servings

Ingredients:

2 large avocado, diced
1 cup local sweet corn, *grilled and cut off the cob (about sm. 2 ears)
½ cup quartered grape tomatoes
2 tablespoons chopped fresh cilantro
2 ½ teaspoons lime juice
¼ teaspoon kosher salt
1/8 teaspoon black pepper
1/8 teaspoon smoked paprika
1/8 teaspoon cumin (optional)
Lime wedges, for serving
Corn chips / crema or sour cream

Directions:

Toss avocado, corn, tomatoes, cilantro, and lime juice in a medium bowl. Add spices and mix. Transfer to a festive bowl for serving. Serve with corn chips and crema.

***Notes:** To grill fresh local sweet corn: Place cleaned ears on individual tin foil sheets. Drizzle with olive oil and season with sea salt. Roll foil and crimp ends to seal. Grill at medium heat turning every 5 mins for a total of 10 minutes. Remove from grill and let sit to steam for 10 minutes. Remove foil and cool.



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