

## **Corn & Avocado Salsa**

This salsa makes a great starting point for your own version.

Corn is a winner in salsas especially if you can either cook it on the cob (BBQ is my favourite) OR toss in frypan over very hot heat with minimal oil. The charred edges give it a little something extra.

Simply mix all ingredients together.

4	Medium cobs corn, kernels removed OR canned & frozen
1	Avocado diced
500g	Cherry tomatoes cut in ½ OR diced fresh tomato
1	Red onion finely sliced
½	Lemon juiced
4Tbl	Olive oil (use canola when making an Asian style salsa)
2Tbl	Chopped parsley
2Tbl	Chopped basil
	Fresh cracked black pepper and salt to taste

As mentioned above use this as a base, it could be easily changed up as per below: (just a few ideas)

Asian: Coriander, ginger, chilli, light soy sauce

Mexican: Canned beans, chilli, ground coriander & cumin

Some other flavours not specific to a specific style would include:

Olives, garlic, capers, wasabi, most other herbs.

\*\* This salsa can be served cold from the fridge, at room temperature or warm.

I love the salsa as listed with the original ingredients above serve with steamed Jasmine rice and a fresh BBQ Tuna steak.