

# Sweetcorn & Tomato Salsa

After a chilly and dismal weekend, it looks like we are going to get another few weeks at least of late summer weather, so we're celebrating with some gorgeous fresh sweetcorn! We tend to simply grill, bake or griddle whole cobs smothered in salted butter, a squeeze of lime and sprinkle of chilli; but it's really delicious in this salsa too - and if you're feeling up for a barbecue this weekend, cook the cobs on the barbie then enjoy this tasty salsa with your burgers and sausages!

## Makes 4

- 4 sweetcorn cobs**
- handful fresh coriander**
- ½ red chilli, deseeded & thinly sliced**
- 1 onion or 3-4 spring onions**
- handful of tomatoes**
- 1 lime**
- 1 tbsp olive oil**
- pinch sea salt**



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Heat a griddle pan on a medium to high, or preheat a grill (or barbecue), and cook the peeled corn cobs whole for around 15 minutes, turning every few minutes, until cooked through and golden. Take off the heat and leave to cool for a few minutes, then slice off the kernels by holding up on end and slicing down each side of each cob. Put the kernels in a bowl, and add the chopped coriander and chilli. Peel and thinly slice the onion and add to the bowl, along with the salt and chopped tomatoes. Roll the lime between your hands for a minute, then cut in half and juice it into the bowl. Drizzle over the oil and stir well, then serve (this keeps well in the fridge for a few days).



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