

Roasted Corn Salsa

Roasted corn salsa goes great on burrito bowls, nachos or its great to bring to a party.

Prep:
15 minutes

Cook:
15 minutes

Ready In:
30 minutes

Servings:
5



Ingredients

1lb frozen roasted corn
1 poblano pepper
2 jalapeños, deseeded and diced
1/2 cup cilantro, minced
1/2 red onion, minced
juice from 2 limes
1/2 tsp garlic salt

Instructions

- 1 Place your poblano pepper in either the oven on broil, or in an airfryer on 400 degrees for 20 minutes. You want to char the outside of this which helps bring out the flavor. Once its done place in a zip block bag to steam for about 10 minutes while we get the rest of the ingredients ready.
- 2 In a large bowl, place your defrosted corn, minced onion, jalapeños, cilantro, lime juice and salt and mix well. Once the pepper has steamed and cooled remove the skin and seeds and chop into small pieces. Add into the corn mixture and let the salsa marinate for an hour.
- 3 Eat this on nachos, burritos, burrito bowls, or use as a chip dip!