

Toasted Corn Salsa

Recipe By Chef Zissie



Cooking and Prep:  05
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Nine

Days

Diet: Vegetarian, Vegan,
Gluten Free, Low Fat, Low
Carb, Pescetarian

Cuisines: Mexican

I love salsa. I love dipping a chip into salsa! I love having leftover salsa to put in my eggs for a Mexican breakfast!

Chef Zissie has prepared the ultimate BBQ/Picnic menu – everything BUT the BBQ! These are the ultimate side dishes that will turn your BBQ from generic to AMAZING! Follow these easy steps and combine these side dishes with simple grilled steaks and chicken and your world of picnics/BBQ will be changed forever! Complete the menu: Smoked Eggplant Pasta, World Spiced Sweet Potato Wedges, Nectarine and White Asparagus Salad, Sundried Tomato Dip, Olive Tapenade.

Ingredients (11)

Main ingredients

1/4 cup **Bartenura Extra-Virgin Olive Oil**

1 ear of corn, kernels cut from the core

- 1 can crushed tomatoes
 - 1/2 purple onion
 - 1 tablespoon fresh ginger or 3 cubes **Dorot Gardens Frozen Ginger**
 - 1 clove garlic or 1 cube **Gefen Frozen Garlic**
 - 1/2 chili pepper, seeds removed for less heat
 - 1/4 cup fresh mint, stems removed
 - 1/4 cup fresh basil, stems removed
 - 1 lemon, juiced
 - 1 and 1/2 teaspoons pink Himalayan salt
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Start Cooking

For the Salsa

1. Add all ingredients to a food processor. Pulse until your preferred texture is achieved.

About Chef Zissie

Remove your stress of daily dinner planning (Shabbat and Holidays)! For more easy, healthy and flavorful recipes join www.chefzissierecipes.com.