

luke mangan



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#### **Salt Grill P&O Cruise Liners**



## **CORN SALSA**

### **Ingredients**

- 3 corncobs
- 1 onion diced
- 2 whole tomatoes diced
- 1 tbsp extra virgin oil
- 1 large red chilli, de-seeded and finely chopped
- ¼ bunch (1 tbsp) tarragon, chopped
- ¼ bunch (1 tbsp) parsley, chopped
- ¼ bunch (2tbsp) dill, chopped
- Zest of 1 lime
- 30 ml (1 fl oz) extra virgin olive oil
- Sea salt

### **Method**

- Cook the corn in hot water for 15 minutes.
- Slice corn off the cobs.
- Soften the onion and capsicum in oil, then add chilli and corn and tomatoes and add herbs, lime and extra virgin olive oil.
- Season to taste.
- Serve on toasted bread with olive oil.

