

## ROASTED CORN SALSA

Serves 4 People | 5 minutes- prep time | 15 hours- cooking time | 20 minutes- total time

### Ingredients:

2 cups corn kernels  
2 tomatoes, diced  
1 red bell pepper, diced  
1 jalapeno, diced  
2 teaspoons salt  
2 teaspoons olive oil  
1 lime, juiced  
1/4 cup cilantro, chopped

### Directions:

Preheat the oven to its high broil setting.

Line a large baking sheet with parchment paper or foil with a spray of nonstick spray.

In a large mixing bowl, toss together the corn kernels, tomatoes, red bell peppers, jalapenos, salt, and olive oil.

Once everything is well combined, pour out the salsa onto a large baking sheet. Spread out the salsa into a single layer.

Place the baking tray in the oven for 10-15 minutes or until the corn kernels begin to char.

Once it is finished baking, remove from the oven, and pour the salsa into a serving bowl.

Finally, add the lime juice and chopped cilantro, and toss together.

Serve with chips or on top of this Southwest Chicken Burger!