

Charred Corn Salad

Serves two to three as a side

2 corn on the cob
6 mini sweet peppers or 1/2 large bell pepper
2 TBS finely sliced red onion
1/2 cup chopped tomatoes
1/2 cup peeled, seeded and finely diced cucumber
1/4 jalapeño, finely diced (optional)
2 TBS chopped cilantro OR basil
1/2 cup crumbled Cotija cheese OR Feta cheese
1 lime OR 1/4 cup wine vinegar
1/8th cup olive oil + more for pan
Salt to taste

Remove the kernels from the cobs inside a bowl.

Stem, seed and julienne the sweet peppers or bell pepper.

Heat a skillet, preferably cast iron, until hot. Add a thin layer of oil. Add the corn and peppers and cook, stirring occasionally, until the vegetables are softened and a bit charred.

Remove the corn from the skillet into a bowl and cool down.

Add the rest of the ingredients, except for the salt and mix. Taste and add salt to taste if necessary.

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