

9. CORN SALAD



Total Time:

15 min

Ingredients

- 1 Uncooked onion medium, chopped
- 1 Garlic clove, minced
- 1 jalapeño pepper seeded and minced
- 2 Ears of Corn on the cob, kernels removed with a knife (about 1 1/2 cups)
- 1 Uncooked zucchini medium, chopped
- 1 Carrot item(s), medium, chopped
- 2 Tomatoes, halved
- 2 Tbsp Cilantro
- 1 Tbsp Fresh lime juice
- ¾ tsp Table salt
- ¼ tsp Black pepper

Instructions

- Heat oil in a large skillet over medium-high heat; add onion, garlic, and jalapeño. Cook, stirring often, until softened, about 5 minutes.
- Add corn, zucchini, bell pepper, and cumin; cook, stirring often, until softened, 7–8 minutes. Stir in cherry tomatoes and cook just until warmed through, about 1 minute.
- Remove from heat and stir in cilantro, lime juice, salt, and pepper.

Notes

- Made by Rois and Kennedy

