

# mexican corn salad



Total Time: **10 minutes**

Prep Time: **10 minutes**

## ingredients (Servings: Serves 6 )

4 cups frozen corn (thawed) or 8 large ears fresh corn

1/4 cup red onion, chopped

1/4 cup green bell pepper, chopped

1/4 cup red bell pepper, chopped

1 large tomato, seeded and chopped

2 teaspoons garlic, chopped

1/4 cup basil leaves, chopped (or 1 teaspoon dried basil)

1 teaspoon dried oregano

1 teaspoon red pepper sauce (optional)

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1/3 cup olive oil

2 Tablespoons fresh lime juice

1 Tablespoon rice wine vinegar

Salt and pepper, to taste

1 jalapeno pepper, seeded and chopped (optional)

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## directions

**step 1:** If you use frozen corn, thaw before using.

**step 2:** If you use fresh corn, boil for 8 minutes in lightly salted water, cool with cold water and cut corn kernels from cob.

**step 3:** Place corn, red onion, green and red bell peppers, tomato, garlic, basil, oregano, red pepper sauce (optional), olive oil, lime juice and rice wine vinegar in bowl. Toss until completely combined.

**step 4:** Season with salt and pepper to taste.

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