



Fire-Roasted Corn Salsa

Courtesy of Freebirds World Burrito | Austin, Texas

Ingredients:

- 8 ears of corn
- ½ cup diced red bell pepper
- ½ cup diced yellow onion
- ¼ cup chopped cilantro
- 2 tbsp. diced jalapeño
- 1 tsp. of salt
- A pinch of cayenne pepper
- Juice of 1 lime

Directions:

1. Shuck & Grill the corn, then allow the ears of corn to cool
2. Using a sharp knife, cut the kernels of corn off the cob
3. Toss all the ingredients together in a large bowl
4. Serve with warm tortilla chips & enjoy!