

Corn Salsa Recipe



- Total Time 20m
- Prep Time 10 m
- Calories 180

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There are times, when you just don't feel like preparing an elaborate meal to satiate those untimely cravings. This delicious Mexican Corn Salsa recipe is perfect for such times. Made with some easily available ingredients, this dish can be prepared in a jiffy that too without putting in much efforts. Corn Salsa is a truly delicious Mexican recipe that you can make for your loved ones on festivals and parties. Prepared using American corns, onions, cucumber, red bell pepper along with herbs and spices, this is a perfect side dish recipe that you can enjoy with chips, tortillas and nachos. So, just prepare this dish and enjoy with your loved ones and impress them with your smart culinary skills.

Ingredients of Corn Salsa

- ❖ 2 cup American corn kernels
- ❖ 1/2 teaspoon paprika
- ❖ 1 tablespoon extra virgin olive oil
- ❖ 1 gm minced green chilli
- ❖ 1/3 cup chopped cilantro

For Seasoning

- ❖ salt as required
- ❖ 2 tablespoon lime juice
- ❖ black pepper as required

For The Main Dish

- ❖ 1/4 cup diced onion
- ❖ 1/4 cup cubed red peppers
- ❖ 1/4 cup diced cucumber

How to make Corn Salsa

❖ **Step 1 Boil the corn**

To make this dish, boil the corns with a pinch of salt and drain the excess water. Take a large bowl and mix all the ingredients together.

❖ **Step 2 Corn Salsa is ready to relish!**

Taste and adjust seasonings as needed and serve immediately.