

Roasted Corn Salad



- Total Time 55m
- Prep Time 15 m
- Calories 178

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Roasted Corn Salad is a delicious dish made with sweet corns, jalapenos and onion. With sweet and sour taste, this salad recipe is quick to prepare. You can try this Fusion recipe for your loved ones in breakfast and they will ask more for it!

Ingredients of Roasted Corn Salad

- ❖ 1 1/2 cup american corn kernels
- ❖ 2 tablespoon virgin olive oil
- ❖ 2 de seeded,minced jalapeno

For Dressing

- ❖ 3 teaspoon lemon juice
- ❖ 1/2 teaspoon salt
- ❖ 1/4 cup finely chopped onion
- ❖ 1 dash powdered spice black pepper
- ❖

How to make Roasted Corn Salad

❖ **Step 1**

Heat oil in a pan over low flame, add the corns and jalapenos, and saute for 30 to 45 seconds. Transfer them to an oven safe bowl.

❖ **Step 2**

Place in a pre-heated oven at 350 degree Fahrenheit and cook for 30 minutes or until the corns are tender.

❖ **Step 3**

When done, remove and cool down. Transfer the cooked corns and jalapenos to a serving bowl.

❖ **Step 4**

Prepare the salad dressing by mixing together lemon juice, finely chopped onions, salt and pepper in another bowl. Pour this dressing over the salad and mix well.

❖ **Step 5**

Serve warm or at room temperature, as you like.