

Corn Salsa



Ingredients:

- 2 Sweet Corn (grilled and charred)
- 4 Medium Roma Tomatoes (diced)
- 1 Small Red Onion (about 1/2 cup, finely diced)
- 3 Shallots Onions (finely chopped)
- 1 Green capsicum (finely diced)
- ¼ cup parsley (chopped)
- 1 clove garlic (minced)
- ¾ teaspoon Salt
- ½ lime (juiced)
- 1 tablespoon Olive Oil

Instructions:

1. Remove husk off corn. Heat a frying pan with some oil. Place corn in pan and fry for approx. 5 minutes, turning corn as they cook.
2. Core and deseed your tomatoes then chop them into small cubes. Put in large bowl.
3. Dice onion.
4. Chop shallots.
5. Finely dice capsicum.
6. Chop parsley.
7. Mince garlic.
8. Squeeze ½ lime.
9. Combine all ingredients together, add juice and oil. Season with salt and pepper.

Step by Step Instructions:

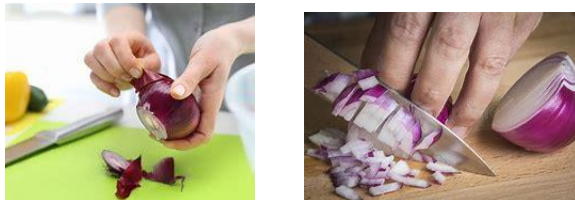
1. Preparing tomatoes.



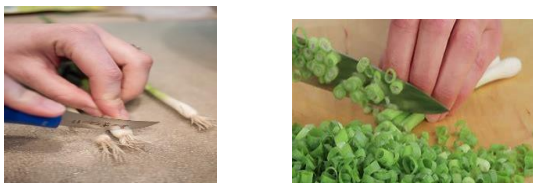
2. Preparing the corn.



3. Chopping red onions.



4. Chopping spring onions.



5. Dicing green capsicum.



6. Preparing parsley.



or



7. Preparing garlic.



or



8. Mix all ingredients together and add juice and oil.



9. Put food scrapes in the outside compose bins.



10. Wash and dry dirty dishes and utensils. Wipe down work bench and sink.



11. Wet and dirty tea towels put in laundry basket and hang up aprons.

