

Warm Roasted Corn Salad

- Total Time: 15 minutes
- Serves: 4

Ingredients:

- 2 ears corn on the cob, husks and silk removed
- 1 small white onion, chopped
- 1 tsp cooking oil
- ¼ tsp mustard seeds
- 4-5 curry leaves
- ½ a lime
- ½ tbsp chopped coriander
- salt to taste – suggested ¼ tsp
- pepper to taste – suggested 1 pinch
- ½ tsp sugar

Method:

- Roast the corn directly on a flame for about 5 minutes, turning it regularly.
- Allow to cool.
- Use a sharp knife to cut the corn off the cob and set aside (should give you about 1½ cups of corn).
- Heat 1 tsp of oil in a fry pan.
- Add the mustard seeds and curry leaves. When they begin to crackle add the corn and stir for another minute.
- Transfer the corn into a large bowl. Add the onions (raw), chopped coriander, salt, pepper and sugar and stir everything together.
- Serve warm in small bowls and enjoy!