

# *Cooking Thyme with Stacie*

## Corn Salsa

1 TB olive oil  
2 ears fresh corn (or 1 can of corn)  
½ TSP Kosher salt  
Pinch of freshly ground black pepper  
4 Roma tomatoes, deseeded and chopped into 1/4" cubes  
½ cucumber, chopped  
½ red onion chopped  
Zest of 1 lime  
Juice from 2 limes  
½ cup cilantro, chopped  
1 avocado, chopped

Remove the husks from the fresh corn. Remove the kernels off the corn cobs with a chef's knife.

Pour 1 TB olive in a large non-stick skillet, heat over medium-low. Add the kernels of corn and stir. Season with ½ TSP salt and pepper. Cook about 4 minutes, until softened. Remove from heat and let cool.

Meanwhile, in a medium bowl combine the chopped tomatoes, cucumber, red onion, zest and juice of 2 limes, cilantro and avocado. Add the cooled corn and stir well to combine. Cover and refrigerate until ready to serve.

Serve with tortilla chips or as a topping for grilled chicken or fish!