



Recipe Card

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# Spicy Sweetcorn Salsa

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How difficult is it?



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Fourteen Vegan™

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 AllergyUK

# Spicy Sweetcorn Salsa

## Ingredients

- 2 sweetcorn in their husks
- 250 g tomatoes, finely diced
- ¼ red onion, finely diced
- ½ yellow bell pepper, finely diced
- 1 green chilli, finely chopped
- 1 garlic clove, finely grated
- Small handful of coriander
- Juice of ½ a lime
- Gluten-free tortilla chips to serve

## Instructions

1. Preheat oven to 200°C. Put the sweetcorn directly onto the oven shelf for 30 minutes, then remove from oven with tongs as will be very hot. Allow to cool. When cool, remove all the husk, then cut the corn off the cob into a large bowl.
2. Add the rest of the ingredients to the bowl and mix well. Season to taste. Serve with gluten-free tortilla chips or your favourite dipper.