



Corn and Green Chile Dressing

Serves 1

Ingredients:

- 3 ears White or Yellow Corn
- 1/4 cup Water
- 2 tsp. Olive Oil
- 4 Tbsp. diced Onions
- 1 lbs. fresh New Mexico Green Chile (roasted, peeled, seeded and finely diced)
- 5 Roma Tomatoes , oven roasted, diced
- 1/3 cup Olive Oil
- 1/4 cup Apple Cider Vinegar
- 1 Tbsp. Cilantro Leaves, finely chopped
- 1/2 tsp. Sugar
- 1/4 tsp. Salt

Directions:

1. Cut the corn kernels from the cobs with a sharp knife (about 2 cups). Place in a sauté pan with the water, and cook for 2-3 minutes over medium heat until tender and the water has just evaporated. Transfer to a mixing bowl.
2. Heat 2 tsp. olive oil in a sauté pan and sauté the onion over medium heat for about 5 minutes, or until translucent. Add to the mixing bowl along with the remaining ingredients, and thoroughly combine. Add more oil to adjust to desired consistency.
3. NOTE: New Mexico Chiles may be substituted with Poblano Chiles.