



Recipes

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Roasted Corn and Tomato Salsa

Serves 1

Ingredients:

- 6 Roma Tomatoes , steamed
- 2 1/2 cups Corn Kernels
- 2 Serrano Chiles (or Jalapeño)
- Juice of 1/2 Lime
- 1/2 tsp. ground Cumin
- 8 sprigs fresh Cilantro
- 1 tsp. Olive Oil

Directions:

1. Roast tomatoes, corn and Serrano chiles in an oven broiler on a foil-lined baking sheet. After 5 minutes, remove blackened serranos. Roast tomatoes and corn for 6-10 more minutes.
2. Using tongs, squeeze tomatoes slightly to release excess juice and seeds. Roughly chop and place in a bowl. Add corn and remaining ingredients, combine. Season to taste with salt and pepper.