

FRESH MEX CORN SALAD



INGREDIENTS

6 cups freshly cut corn (I used 8 small ears)
1 red bell pepper, diced
1 orange bell pepper, diced
1 onion, diced
½ head cilantro, chopped
1 ½ cups jicama, diced
1 lime
1 tsp olive oil
½-1 tsp ground cumin
salt to taste
pepper to taste

Pour the tsp of olive oil into a pan. Over medium heat lightly sauté the onions and peppers for 2 minutes (you want to maintain their crunch). Add the corn and sauté for an additional 2 minutes.

Squeeze in the juice of the lime and turn off the heat. Salt and pepper the mixture to taste. Sprinkle in the cumin and mix well. Add the cilantro and jicama and mix thoroughly.

Let the freshness of the ingredients speak for itself. Do not overpower the salad by adding too many spices.

This salad tastes phenomenal accompanied by flavorful black beans.

<http://veggiegrettie.com/2011/03/21/fresh-mex-corn-salad/>