

*Chef Reilly's*

# ROASTED CORN SALSA

**6 Corns on the Cobb (Yellow and White)**  
**1 Med White Onion (Medium Diced)**  
**¼ cup Cilantro Chopped**  
**1 Jalapeno (Finely Diced)**  
**1 Lime - Juiced**  
**3 cloves Diced Garlic**  
**1 Red Bell Pepper Diced**  
**1 and ½ Tbsps. Badia Complete Seasoning**  
**1 Tsp Olive Oil**



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Shuck and par boil the corn on the Cobb. Bring a small pot of salted water to a boil. Add the corn and cook, 2 to 3 minutes; drain.



Preheat grill to medium high. Brush the corn on the Cobb with 1 teaspoon olive oil and grill, until lightly charred, about 5 - 10 minutes turning the corn. Cool and cut the kernels off the Cobb.



Mix the corn, garlic, jalapeno, cilantro, onion, and lime juice in a bowl. Stir in 1 and ½ tablespoon of the Badia Complete Seasoning (or taco seasoning) and salt and pepper to taste.



Mix all the ingredients together and cover bowl. Let cool in the refrigerator until serving time.

Roasted Corn Salsa can be just  
that SALSA! Or you can get  
creative and use it on salads,  
tacos as a filling for veggies or  
meat....

*-Chef Reilly*

