

Corn and Roasted Red Pepper Salad

Oscar · 28/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

4

Description

This sweetandsour corn salad makes a great accompaniment for any TexMex meal

Ingredients

- - 4 cups frozen corn - 1 ½ cups pomegranate-infused red wine vinegar - 1 cup roasted red peppers
- drained and chopped - 2 tablespoons dried cilantro - 1 ½ tablespoons white sugar - 1 tablespoon olive oil - 1 tablespoon ground cumin - 1 teaspoon red pepper flakes - 1 teaspoon chili powder - ¼ teaspoon ground ginger

Instructions

1. Combine corn
2. red wine vinegar
3. red peppers
4. cilantro
5. sugar
6. olive oil
7. cumin
8. red pepper flakes
9. chili powder
10. and ginger together in a saucepan; bring to a boil
11. stirring frequently to dissolve the sugar. Reduce heat to medium-low and cook until the liquid evaporates
12. about 25 minutes. Cook's Note: For an even better flavor
13. get whole cobs of sweet maize from your local farmer's market. Cut corn from the cob and oven-roast with a bit of unsalted butter. Maize is ready to be used in this recipe once kernels are slightly browned and fragrant.