

Charred Corn and Tomato Salsa



INGREDIENTS

1. 3 medium tomatoes
2. 1 ear corn, shucked
3. 1/2 white/brown onion, diced small
4. 1 capsicum
5. 2 tablespoons chopped fresh coriander
6. 2 teaspoons white vinegar
7. salt and black pepper
8. tortilla chips, for serving

DIRECTIONS

1. Preheat grill to 180°C
2. Place the tomatoes, corn, onion, and capsicum on a rimmed baking sheet and place in oven, turning occasionally, until charred, 8 to 10 minutes; let cool.
3. Cut the corn kernels off the cob and transfer to a medium bowl. Roughly chop the tomatoes, capsicum, and onion and add to the bowl along with the coriander, vinegar, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{4}$ teaspoon black pepper. Mix to combine and serve with the tortilla chips.