



Roasted Corn Salsa

Chef Tim Hill
CENTER Banquet Kitchen

- 2 ears Fresh Corn, shucked, roasted
- 1 ea Onion, Yellow, lg, short julienne
- 5 ea Roma Tomatoes, roasted
- 8 ea Garlic Cloves, roasted
- 3 ea Green Onion, chopped
- 1/4 cup Cilantro, chopped
- 1 T Chipotle Powder
- 1 T Salt and Pepper to taste
- 2 T Olive Oil (for sauté) + olive oil to roast corn

Preheat oven to 400°

Roast for 15 minutes on oiled sheet pan: Corn (rub ears with a little olive oil), Roma Tomatoes (cut into halves for roasting) and garlic cloves. Sauté onion in olive oil until translucent, remove from heat. Remove corn from cob and into a large mixing bowl. Cut roasted tomatoes into a large dice, mince roasted garlic and add to mixing bowl with remaining ingredients. Mix thoroughly. Season with salt and pepper.

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