

Roasted Poblano Corn Salsa

1/2 small poblano chile pepper, seeded
3 tsp extra virgin olive oil
kosher salt, to taste
1 cup fresh corn kernels (from 2 ears) or frozen corn (thawed)
1 small serrano pepper, seeded and chopped
2 T fresh basil, chopped
2 T red onion, chopped
2 T fresh lime juice
1/2 tsp sugar

Preheat grill to medium high. Brush the poblano with 1 teaspoon olive oil and grill, skin-side down, until charred but still firm, about 5 minutes. Cool slightly. Peel and finely chop.

If using fresh corn, bring a small pot of salted water to a boil. Add the corn and cook until tender, 2 to 3 minutes; drain.

Mix the corn (if using frozen, add it here), poblano, serrano, basil and red onion in a bowl. Stir in the remaining 2 teaspoons olive oil, the lime juice, sugar and 1/2 teaspoon salt.

Recipe by Summer Camp Chef Dené Lynn



ATLANTA BOTANICAL GARDEN