

Tomato Corn Salad  
( Recipe by Sugni Sukhani)

Ingredients: serves 4-6

- Six ripe red medium tomatoes cut into one-inch cubes. Store in the refrigerator in a bowl
- Two large chili pepper or one large Jalapeno pepper
- One cup fresh coriander chopped
- Two cups corn Kernels
- Two to three green onions ( scallions) chopped about half cup.
- One tablespoon extra virgin olive oil/ golden yellow sesame oil (one of the two).
- Two tablespoons ( juice from 2 lemons)
- Salt to taste
- Chinese snow peas 10-12 cut into thin slices

Preparation

- Take the chili pepper and corn smear well with oil.
- Take a heavy bottom skillet and pan-fry the corn and chili pepper until corn is golden brown
- Separate the chili pepper, let it cool. Cut the pepper and remove the seeds, keeping some.
- In a food processor coarsely blend half the corn, roasted chili pepper, coriander leaves, half the green onions, and lemon juice.
- Bring the tomato bowl out of the refrigerator, add the mixture from the blender, sugar snap peas, remaining green onions and mix well
- DO NOT add salt until you are ready to serve the salad. If you add salt beforehand the entire mixture will become watery and lose its texture and taste