

## Chipotle Corn Salsa

½ small poblano chile pepper, seeded  
3 teaspoons extra-virgin olive oil  
Kosher salt  
1 cup fresh corn kernels (from 2 ears), or 1  
cup frozen corn, thawed  
1 small jalapeno pepper, seeded and  
chopped  
2 Tablespoons chopped fresh cilantro  
2 Tablespoons chopped red onion  
2 Tablespoons fresh lime juice  
½ teaspoon sugar



Preheat a 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, jalapeno, cilantro and red onion in a bowl. Stir in the remaining 2 teaspoons olive oil, the lime juice, sugar and 1/2 teaspoon salt.