



FROM THE KITCHEN OF: JIM HALVORSON
BRANCH MANAGER - JSG WESTMONT

FRESH CORN SALAD

INGREDIENTS

2 tablespoons fresh lime juice

1 tablespoon extra-virgin olive oil

1 teaspoon kosher salt

½ teaspoon freshly ground black pepper

¼ teaspoon ground cumin

1-1/2 teaspoons freshly minced garlic

1 (15.25-oz) can whole kernel yellow corn, drained

1 avocado, seeded and sliced into about ½-inch
chunks

3 Roma tomatoes, seeded and diced (about 1-1/2
cups diced)

½ cup chopped red onion

1 large jalapeño, seeded and diced

3 tablespoons chopped fresh cilantro

Tortilla chips

"THIS IS A POPULAR DISH WE MAKE IN THE
SUMMER FOR FRIEND AND FAMILY GET
TOGETHERS. IT'S NICE AND FRESH AND
DOESN'T FILL YOU UP TOO MUCH UNLESS
YOU EAT THE WHOLE BOWL."

INSTRUCTIONS

Whisk together lime juice, olive oil, salt, pepper,
cumin, and garlic in a small bowl. Set aside.

In a large bowl, add corn, avocado, tomatoes,
onion, jalapeño and cilantro. Stir gently to
combine.

Drizzle with lime juice and olive oil mixture and
gently stir to combine.

Serve with tortilla chips.

