



As seen on TV

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Salsa Senorita Spicy Corn Sauté



Ingredients

- ◆ 4 ears of corn or 2 cans of sweet corn, drained
- ◆ 1 tablespoon olive oil
- ◆ 1 tablespoon butter
- ◆ 1 bell pepper or sweet pepper, red for color
- ◆ 2 shallots, chopped
- ◆ ½ jalapeno pepper, diced and seeded
- ◆ 2 tablespoons Salsa Senorita – any variety

Directions: Remove husks and silks from corn. Slice downward to cut off kernels from the cob. Preheat a large sauté pan on medium high heat. Place oil and butter in pan; add peppers, shallots and jalapeno and sauté for 2 to 3 minutes until mixture is semi-soft. Add corn and remaining ingredients. Cook and stir 6 to 8 minutes add a pinch of salt. Serve as a side dish or a relish over fish or chicken.

