

Charred chicken with corn salsa

Ingredients

(Serves 4)

- 4 corn cobs, husks removed
- 1 punnet cherry tomatoes, quartered
- 1 Lebanese cucumber, finely diced
- 2 spring onions, thinly sliced
- 2 tablespoons pickled jalapenos, roughly chopped
- 1/8 red cabbage, sliced
- 1/2 bunch of coriander, finely chopped
- 1 lime, juiced

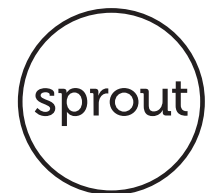
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- 6 chicken thighs, cut into thirds
 - 4 teaspoons smoked paprika
 - 4 teaspoons ground cumin
 - 3 teaspoons allspice
 - 3 teaspoons brown sugar

Method

1. Place corn cobs on a barbecue grill over high heat. Cook corn, turning frequently, until corn is charred and kernels are tender. Slice off corn kernels and transfer to a large bowl, with cherry tomatoes, cucumber, red cabbage, jalapenos, spring onion, coriander and lime juice. Gently combine.
2. Evenly coat chicken pieces in spices and place on barbecue grill and cook over high heat for 2–3 minutes or until golden and slightly charred, turn over and cook for a further 2–3 minutes or until chicken is charred on both sides cooked through and juices run clear.
3. Serve chicken on a platter with charred corn salsa.



BUY SA.
FOR Christmas.



Recipe courtesy
Sprout Cooking School.