

Selena + PRIYA KRISHNA

EPISODE 8

INGREDIENTS

1 ear of corn, shucked or about $\frac{3}{4}$ cup of frozen corn kernels

4 medium Roma tomatoes, seeded & fine diced

1 just-ripe medium avocado, diced into $\frac{1}{2}$ inch pieces

2 tbsp fresh lime juice (from about 1 lime)

1 small Indian green chile or serrano chile, finely chopped

1 garlic clove, minced

$\frac{1}{2}$ tsp kosher salt

2 tbsp chopped cilantro (stems and leaves)



AVOCADO, CORN & TOMATO KACHUMBER

DIRECTIONS:

1. If using fresh corn, microwave the ear of corn for 4 minutes until the kernels are soft and fully cooked. Set aside until cool enough to handle, then stand the cob in a medium bowl and use a sharp knife to cut off the kernels into the bowl.
2. If using frozen corn, microwave until the kernels are thawed completely, and let cool to room temperature before adding to the bowl.
3. Add the tomatoes, avocado, lime juice, chile, garlic, and salt to the bowl with the corn and gently mix.
4. Fold in the cilantro and serve immediately.