

 **PEPSICO** presents
2009 NCLR
ALMA AWARDS®



FRIDAY,
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8/7 C

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PAN-ROASTED CORN SALAD

Ingredients

5 strips bacon, sliced into ¼ inch pieces*
1 small red onion, chopped
3 cups of fresh corn kernels (stripped from approximately 4–6 ears of corn)
Juice of 1 lime, or to taste
2 cups chopped tomatoes
1 medium, ripe avocado (peeled, seed removed, and chopped)
1 jalapeño, seeded and minced
1/2 cup chopped fresh cilantro, or to taste
Salt and pepper, to taste

Instructions

Cook bacon in a large skillet over medium-high heat until it sizzles and the fat begins to render. Add onion and cook until soft, then add corn. Continually stirring, cook until the corn begins to brown. Remove from heat and let cool for a few minutes, draining excess fat if desired.

Put lime juice in a large bowl, add bacon-corn mixture, and toss with the tomatoes, avocado, jalapeño, and cilantro. Add salt and pepper as desired, and serve.

*Note: Bacon can be removed if desired, and the onion and corn can instead be cooked with olive oil for a vegetarian option.