

Less than 1 hour

Makes about 2 cups

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Ingredients

- 1 packet (4s) corn on the cob
- ½ red onion, finely chopped
- 1 jalapeño, finely chopped
- Fresh coriander, chopped
- Juice (60ml) and grated peel of 1 lemon
- 2 tsp (10ml) chilli powder
- 1 tsp (5ml) dried chilli flakes
- Salt and milled pepper
- 1 disc (50g) feta
- Squeeze of fresh lime juice

Method

1. Heat a griddle pan over high heat.
2. Char corn and slice off kernels using a sharp knife.
3. Mix charred corn with red onion, jalapeños and coriander.
4. Add lemon juice and grated peel, chilli powder and chilli flakes. Season with salt and milled pepper.
5. Crumble feta and fold through and add a squeeze of lime juice just before serving.

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