

## Roasted Corn and Black Bean Salsa

It's officially both my favorite and least favorite time of the year. Favorite because — tomato season! Least favorite because — heat and humidity, which I suspect is what makes tomato season so great.

I make a lot of different things with my summer tomatoes. Salads, of course, but also sauce, soup, and salsa. Lots and lots of salsa. My standard salsa recipe is pretty simple: chop up a bunch of fresh tomatoes, add some onions, cilantro, salt and pepper. It's easy, delicious, and everyone loves it.

Recently though, I also got some sweet corn, which is amazing here. I like to make a simple corn and black beans salsa with it, usually without tomatoes, but this time, I had some particularly good heirlooms, so I added them. So. Good.

This is a bit more work than just chopping, but it's worth it in every way. If you're making it for a crowd, make a lot, because I'm telling you, it will disappear in no time.

## Roasted Corn and Black Bean Salsa

Serves 4-6

Prep time: 40 minutes

### Ingredients:

3 ears sweet corn, shucked and cleaned  
2 tablespoons Ava Jane's Kitchen extra-virgin avocado oil  
1 can black beans, drained and rinsed  
2 heirloom tomatoes, diced  
1 bunch cilantro, chopped  
1 teaspoon ground cumin  
Juice of 2 limes  
Colima Sea Salt, to taste

### Directions:

Preheat a gas or charcoal grill over medium heat. Brush the corn with the avocado oil and put on the grill. Grill until the corn is charred, turning every few minutes. Remove and allow to cool. Using a sharp knife, remove the kernels from the corn and add to a big bowl.

Add the tomatoes, cilantro, cumin, and lime juice. Toss well and season with the Colima Sea Salt. You can serve right away, or let the flavors meld for a few hours in the fridge. Serve with tortilla chips, or spoon over grilled chicken or fish.