



Balsamic Corn & Tomato Relish



Yield: 4 servings

4 Ears corn-on-the-cob, kernels removed (about 4 cups)

½ cup chopped red onion

2 Tbsp Olive Oil

1 Cup grape tomatoes, halved

1 Tbsp balsamic vinegar

1/8 tsp ground black pepper

1 Tbsp thinly sliced fresh basil leaves

Directions

1. Heat a 12-inch nonstick skillet over medium-high heat and cook corn with onion, stirring frequently, until vegetables are starting to toast. (about 5 minutes)
2. Add olive oil.
3. Stir in tomatoes, vinegar and black pepper and cook until heated through. (about 1 minute)
4. Stir in basil.
5. Serve hot, room temperature or chilled.

Tips: Use 4 cups thawed, frozen corn instead of fresh corn-on-the-cob.