

## PAPAW SALSA



### Ingredients

- 1 fresh corn cob
- spray olive oil for cooking
- 2/3 cup diced pawpaw
- 50gms roasted capsicum, diced
- 1/2 small red onion, finely chopped
- 1 small tomato, seeded and diced
- 1/4 cup fresh basil leaves, roughly chopped
- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- cracked black pepper and sea salt to season

### **Method:**

- Heat a chargrill pan or barbeque. Spray corn cob with olive oil spray, cook on grill until kernels have softened and turned deep yellow. Cut kernels from cob.
- In a bowl combine pawpaw, capsicum, red onion, tomato, basil and corn. Drizzle with oil and vinegar, season with salt and pepper. Toss well to combine.
- Serve with lightly toasted baguette, through pasta, or as an accompaniment to grilled chicken, beef or fish.