

# Avocado Corn Salsa

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*Jazz up taco night with a salsa that's not from a can—you'll be glad you made the extra effort when you taste this delightfully sweet and savory relish.*

## Ingredients:

3 ears corn, husked (about 2 cups kernels)  
3 ripe avocados, peeled, pitted, diced  
1 red onion, finely diced  
1 red bell pepper, seeded, finely diced  
½ cup olive oil  
½ cup fresh lime juice  
¼ cup chopped fresh oregano  
¼ cup red wine vinegar  
1 tablespoon minced garlic  
1 tablespoon ground cumin  
1 teaspoon chili powder  
4 drops hot sauce, or to taste  
Salt and black pepper, to taste

## Directions:

- 1) Bring a medium pot of water to a boil; add corn and cook 30 seconds. Drain and immediately rinse under cold water; drain again and set aside.
- 2) Combine avocados, onion, and bell pepper in a large bowl; add reserved corn and toss gently.
- 3) In a small bowl, whisk together remaining ingredients; pour over avocado mixture and toss gently to coat. Cover and refrigerate up to 3 days.