

CHARRED NEGI WITH MEXICAN CORN SALSA

Yield: 8 Portions

| Ingredients | Amounts |
|--|----------------|
| Negi, roots trimmed* cut in half lengthwise | 2 ea. |
| Extra-virgin olive oil | as needed |
| Salt | as needed |
| Ground black pepper | as needed |
| <i>For the Corn Salsa</i> | |
| Corn, grilled, cut from cob | 2 cup |
| Red pepper, roasted, peeled, seeded, diced | ¼ cup |
| Poblano pepper, roasted, peeled, seeded diced | ¼ cup |
| Scallions, chopped | ¼ cup |
| Chipotle en adobo, minced | 1+ tsp. |
| Cilantro, chopped | 2 Tbsp. |
| Lime juice | 4 Tbsp. |
| Extra-virgin olive oil | ¼ cup |
| Cilantro sprig, or micro cilantro | as needed |

Method

1. Preheat a grill.
2. Drizzle the negi with olive oil, salt, and pepper. Place the negi on the grill and cook until charred all over, and the center is tender when pierced with a knife, approximately 10 - 15 minutes.
3. *For the Corn Salsa:* Combine the grilled, cut corn, the peppers, scallions, chipotle, cilantro, lime juice and olive oil. gently mix and season with salt and pepper.
4. *To Serve:* Cut the negi in half on a bias. Place the negi on a platter. Top with the salsa. Garnish with cilantro.

Note: Trim only the roots, leaving the core intact. This will hold the negi together while cooking.

Variations: Add diced avocado to the salsa. Fold in just prior to serving.