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by Yes Chef!

Barbecued Corn and Beef Chorizo Salad



Ingredients

4 corn cobs, husks and silk removed
2 (125g each) beef chorizo sausages, sliced
1 medium green capsicum, finely chopped
1 medium avocado, chopped
100g baby roma tomatoes, halved
1/2 cup fresh coriander leaves, chopped
2 tablespoons lime juice

Preparation

1. 1. Place corn on a microwave-safe plate. Cover with plastic wrap. Microwave on HIGH (100%) for 4 minutes.
2. 2. Heat barbecue plate on medium heat. Cook corn, turning, for 8 to 10 minutes or until browned. Transfer to a plate. Set aside for 2 minutes to cool slightly. Add chorizo to barbecue plate. Cook, turning, for 2 minutes or until browned all over. Remove.
3. 3. When corn is cool enough to handle, use a sharp knife to slice kernels from cob. Place corn kernels, chorizo, capsicum, avocado, tomato, coriander and lime juice in a bowl. Season with salt and pepper. Toss to combine. Serve

Cooks Note

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