

## Hot Chipotle Corn Salsa

Recipe 210 of 365

I'd have written a recipe for grilled chicken topped with this spicy, creamy corn salsa, but it seems a shame to limit the topping to just chicken – cook the salsa and serve it as a piquant side dish on its own, stir it into ground beef for making hamburgers, serve it over fish, or stuff it into tacos or burritos.

TIME: 20 minutes

MAKES: 4 servings

1 tablespoon olive oil

4 large scallions, sliced, white and green parts (roughly) separated

1 small jalapeno pepper, seeded and finely chopped

Kernels from 3 ears fresh corn

1 chipotle pepper en adobo, finely chopped, plus 1/2 – 1 tablespoon adobo sauce

1/2 cup heavy cream

Salt and freshly ground pepper

Heat a large skillet over medium heat. When hot, add the oil, then add the *white parts only* of the scallions, and the jalapenos. Cook, stirring, for 2 minutes. Add the corn, chipotle peppers and adobo sauce, and cream, and season with salt and pepper. Increase heat to high and simmer for 3 to 4 minutes, or until the cream has thickened and the corn is bright. Remove from heat, stir in sliced scallion greens, season with additional salt and pepper if necessary, and serve. (The corn can also be served cold, and can be reheated just before serving.)