

Smoky corn and cabbage salad

¼ of a head of cabbage
3 ears of corn, cooked and chilled
3 tomatoes
1 purple onion
1 red bell pepper
2 cloves of garlic
1/3 cup lime juice
1/3 cup olive oil
1 teaspoon smoked spanish paprika
¼ chipotle
salt to tast

Roast the bell pepper over the flame on your cooktop.

Slice the corn off the cob.

Slice the cabbage into thin ribbons.

Dice the onion and tomatoes.

Add all these ingredients to a large bowl.

When the pepper is blackened, remove the loose charred skin and seeds, dice it, and add it to the bowl.

In a mixing cup combine 2 minced cloves of garlic, 1/3 cup lime juice, and 1/3 cup. Stir and add the spanish smoked paprika and chilpotle. Combine well and toss over salad.