

# Roasted, Fiery Pineapple Corn Salad

## Ingredients

- 5 ears of corn
- 1 fresh pineapple
- 1 medium-sized onion
- 4 cloves garlic
- 2 jalapeño peppers
- Salt, to taste
- Pepper, to taste
- Olive oil, as needed
- 1 tbsp. Mexican oregano
- 2 scallions
- 2 limes
- 1 tsp. soy sauce
- 1 tbsp. chili powder

## Steps

1. Prepare two baking sheets with silicone mats or oil, and turn the broiler in your oven on high. Shuck the corn, and cut it from the ears, keeping it in big pieces if possible. Remove the leaves from the pineapple, and cut the outer skin away from the fruit. Cut in half lengthwise, and cut out the core. Chop into halfmoon pieces. Peel the onion, and cut into eights, removing the root. Chop the jalapeños in half, and peel the garlic. Place the corn, pineapple, onion, garlic, and jalapeños on the prepared baking sheets, and drizzle with olive oil. Sprinkle on a little salt, and place the trays in your oven. Keep an eye on them, and remove after the top layer of the onion is well charred, but before your corn is burnt. While still hot, sprinkle the vegetables with the Mexican oregano.

2. Finely chop your scallions. Once cooled, dice your roasted onions and pineapple, and mince the jalapeño and garlic. Place all the vegetables in a large mixing bowl. Top with about a tablespoon of olive oil, scallions, the juice of two limes, soy sauce, and chili powder. Mix well, and season with salt and pepper to taste. Serve warm or chilled.

