

Mexican corn salad

Chelsie Collins

Serves 4 - 6

Easy

Prep: 15 mins

No cook

Throw together this simple, no-cook Mexican chopped salad in 15 minutes. With sweetcorn, tomatoes and red onions, it makes for a colourful, speedy side dish

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Gluten-free

Vegetarian



Alternatives

Complete the dish



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★★★★★
2839 ratings



Chicken satay salad

★★★★★
318 ratings



Chicken & chorizo jam

★★★★★ 2835



Ingredients

2 x 340g cans
salt-free sweetcorn
drained

1
red onion
finely chopped

2
large tomatoes
deseeded and finely diced

½small pack coriander
roughly chopped

juice 2
limes

4 tbsp
extra virgin olive oil

2 tsp
clear honey

Method

Step 1

Combine the sweetcorn, onion, tomatoes and coriander in a large bowl. Make the dressing by whisking the lime juice into the olive oil and add the honey. Season to taste and pour over the corn salad. Toss to coat everything before serving.

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