

### Ingredients

- 15 radish, chopped
- 4 cloves garlic, peeled
- 2 ears corn, husks removed
- 3 limes, juiced
- ½ bunch cilantro, chopped
- ½ teaspoon salt
- ¼ teaspoon pepper
- ¼ wheel cotija cheese, crumbled
- 1 bunch chives, thinly sliced

### Directions

1. In a small skillet, saute garlic in a small amount of olive oil until golden brown. Once cool, mince garlic into tiny pieces.
2. Roast corn in a large, dry skillet over high heat until most of the kernels have turned black. Once cool, remove kernels from the cob.
3. In a medium mixing bowl, combine radishes, garlic, corn, lime juice, cilantro, salt, pepper, cheese, and chives. Stir well and taste for seasoning.
4. Serve with tortilla chips or use as a topping for your favorite taco!

Chef's Choice: Try adding a pinch of chili flakes or cayenne pepper for an extra kick!