

Radish and Cilantro Relish

Ingredients:

15 radish, **cut into a tiny dice**

4 cloves of garlic, **sautéed** until golden brown, **minced**

2 ears corn, **husks removed, *grilled, kernels cut off cob**

3 limes, **juiced**

1/2 bunch of cilantro, **chopped**

1/2 teaspoon salt

1/4 teaspoon pepper

1/4 wheel of cotija cheese, **crumbled**

1/4 Cup chives, **chopped**

Vocabulary

Sauté: to cook food quickly in a small amount of oil or fat

Mince: to cut food using a Chef's knife into very small pieces

Garnish: to decorate and add flavor

Directions:

In a medium mixing bowl, combine radishes, garlic, corn, lime juice, cilantro, salt, pepper, cheese, and chives. Stir well and taste for seasoning.

Place relish into a serving bowl and serve with tortilla chips or use as a topping for your favorite taco!!

**To grill the corn, place in a hot, dry skillet and continuously rotate until most of the kernels are charred.*

Chefs Choice: try adding chili flakes or a bit of cayenne for an extra kick!