



RECIPE

Chipotle Corn Salsa Recipe and Tips, Enjoy the Flavorful Fiesta

superman · 21 August 2023

Chipotle Corn Salsa is a delicious and versatile dish that can be enjoyed as a topping, dip, or side dish. Made with fresh ingredients like corn, bell pepper, red onion, and chipotle peppers, this salsa is bursting with flavor and spice.

In this article, we'll guide you through chipotle corn salsa recipe to create a delectable chipotle corn salsa and share valuable tips to elevate your culinary creation.

Equipment Needed

1. Cooking pot (if using fresh corn)
2. Mixing bowl (for combining ingredients)
3. Knife (for dicing and chopping)
4. Cutting board (for chopping)
5. Whisk (for creating the dressing)

6. Serving bowl (for serving the salsa)

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[Victorinox Swiss Army Fibrox Chef's Knife Black 8 in](#)

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Chipotle Corn Salsa Recipe

Ingredients

- 2 cups cooked corn kernels (fresh, frozen, or canned)
- 1 red bell pepper, finely diced
- 1/2 red onion, finely chopped
- 1-2 chipotle peppers in adobo sauce, minced (adjust for desired heat)
- 1/4 cup fresh cilantro, chopped
- Juice of 1-2 limes
- 1 tablespoon olive oil
- Salt and pepper to taste

Instructions

1. Prep the Ingredients

- If using fresh corn, cook it and let it cool before removing the kernels from the cob.
- Finely dice the red bell pepper, finely chop the red onion, and mince the chipotle peppers.

2. Combine the Ingredients

- In a mixing bowl, combine the cooked corn, red bell pepper, red onion, chipotle peppers, and chopped cilantro.

3. Create the Dressing

- In a separate bowl, whisk together the lime juice, olive oil, salt, and pepper.

4. Mix and Marinate

- Pour the dressing over the corn mixture and gently toss to coat all the ingredients.
- Allow the salsa to marinate for about 15-30 minutes to let the flavors meld.

5. Serve and Enjoy

- Serve the chipotle corn salsa as a topping, dip, or side dish, depending on your preference.



Price and Details

Tips for Perfect Chipotle Corn Salsa

1. **Corn Choices:** While fresh corn is fantastic, frozen or canned corn works well too. Just make sure to drain canned corn before using.
2. **Chipotle Heat:** Adjust the amount of chipotle peppers to match your spice tolerance. Start with a small amount and add more for additional heat.
3. **Adobo Sauce:** The adobo sauce that the chipotle peppers come in adds depth and flavor to the salsa. Use it for an extra smoky kick.
4. **Freshness Matters:** Use freshly squeezed lime juice for the best flavor. It adds a tangy brightness to the salsa.
5. **Marination Time:** Letting the salsa sit for a bit allows the flavors to meld together. However, don't marinate for too long, as the vegetables may become soggy.
6. **Texture Balance:** The combination of crunchy vegetables and tender corn creates a satisfying texture. Ensure even chopping for consistent bites.
7. **Customize:** Feel free to add diced avocado, black beans, or cherry tomatoes for extra flavor and variety.
8. **Serving Ideas:** This salsa is versatile; enjoy it with tortilla chips, as a topping for grilled proteins, or as a side salad.

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carefully picked and packed at peak freshness. Non-GMO and Non-BPA, it contains just two ingredients: corn and water. Its rich, sweet flavor makes it ideal for standalone or ingredient use in seasonal dishes.

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Ideas on How to Enjoy

Here are some ideas to enjoy Chipotle Corn Salsa:

1. **Topping for Tacos:** Use the salsa as a topping for tacos, adding a sweet and spicy kick to your favorite fillings.
2. **Burrito Bowl:** Add the salsa to a burrito bowl along with rice, beans, protein, and other toppings for a flavorful meal.
3. **Dip for Chips:** Serve the salsa as a dip with tortilla chips for a tasty snack or appetizer.
4. **Grilled Chicken or Fish:** Use the salsa as a topping for grilled chicken or fish to add a burst of flavor.
5. **Salad Topping:** Sprinkle the salsa over a salad to add crunch and flavor.
6. **Quesadilla Filling:** Use the salsa as a filling for quesadillas along with cheese and other ingredients.
7. **Sandwich Spread:** Use the salsa as a spread for sandwiches or wraps to add a spicy twist.
8. **Egg Dish Topping:** Serve the salsa as a topping for scrambled eggs, omelets, or frittatas for a flavorful breakfast or brunch option.

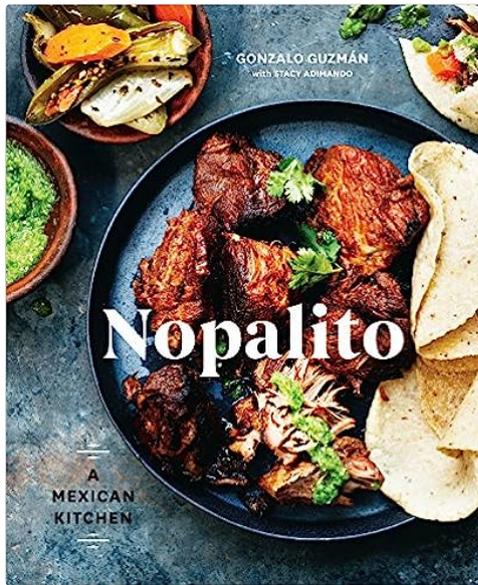
Feel free to get creative and use the salsa in any way you like!

How to Store

To store Chipotle Corn Salsa, follow these steps:

1. **Refrigeration:** Place the salsa in an airtight container.
2. **Seal:** Ensure the container is tightly sealed to prevent air exposure.
3. **Refrigerate:** Store in the refrigerator for up to 3-4 days.

Make sure to check the salsa before consuming it to ensure it hasn't spoiled.



Price and Details

Chipotle corn salsa is a celebration of colors, flavors, and textures that can elevate any meal to a delightful fiesta. With its smoky heat and fresh ingredients, this salsa adds a dynamic kick to your dishes.

By following this chipotle corn salsa recipe and incorporating the provided tips, you'll be well on your way to creating a vibrant and irresistible chipotle corn salsa that will become a staple in your culinary repertoire.