

Primavera Salsa

From Holland America Culinary Arts Center's Celebrity Chef

Ingredients:

Salsa:

- 1/4 cup of extra virgin olive oil
- 1/2 cup red onion, diced
- 1 tbsp. garlic, minced
- 1/4 cup celery, diced
- 1 cup fresh corn kernels
- 3 tbsp. balsamic vinegar
- 1/2 cup cucumbers, diced
- 1 cup tomato, diced
- 1/4 cup roasted red pepper, chopped
- kosher salt and ground black pepper, to taste

Garlic Herb Oil:

- 2 tbsp. minced garlic
- 1 tbsp. fresh basil, minced
- 1 cup extra virgin olive oil

Directions:

Salsa:

- Heat oil in saute pan.
- Lightly saute onion, garlic and corn.
- Deglaze with balsamic vinegar.
- Place cucumber, tomato, celery, red pepper, salt and pepper in a large bowl.
- Toss in sauteed corn mixture.
- Shave parmesan over bruchetta.
- Arrange on plate and drizzle with Garlic Herb Oil (see below).
- Yields 2 cups.

Garlic Herb Oil:

- Wisk all ingredients together well.
- Refridgerate and stir well before use.
- Yields 1 cup.