**Fresh Sweetcorn Salsa**

**Difficulty:** Easy

**Fresh from the garden:** Red onion, coloured capsicums, coriander leaves

**Equipment:**
- Can opener
- Knives
- Chopping board
- Mixing bowl
- Serving bowls

**Ingredients:**
- 1 tin sweet corn kernels
- 1 small red onion
- 2 small coloured capsicums
- 1 tomato
- Handful of coriander leaves
- 1 lime
- Pitta breads
- Seasonings

**What to do:**

Open the tin of corn with can opener, drain into a colander then place in a mixing bowl.

Slice the red onion finely and add to the bowl.

Dice the capsicums finely and add to the bowl.

Slice tomato in half. Scoop out the seeds, discard. Finely dice remaining tomato and add to the bowl.

Wash and dry the coriander leaves roughly chop and add to the bowl.

Cut lime in half and squeeze juice into the bowl.

Toss salsa until ingredients are mixed and divide into 3 small serving bowls.

Serve with seasoned and toasted pitta bread wedges.