

Charred Corn Pico de Gallo

A smoky, vibrant take on classic pico de gallo — fantastic with chips or as a taco topper.

By Timothy Witcher, Executive Chef, FoodSmart USA • updated June 23, 2025

From the Clifford Brown Jazz Festival / **MobileMusicLab.com** Healthy Choices Demonstration Kitchen

Prep Time: 15 min

Chill Time: 10 min

Serves: 6

Ingredients:

- 4 ears corn, in husks
- 3 cups charred corn kernels (see below)
- 2 summer tomatoes, diced
- ½ cup red onion, small-diced
- ¼ cup garlic, minced
- ⅓ cup fresh cilantro, chopped
- 2 limes, juiced
- 2 tbsp olive oil
- ⅓ cup scallions, thinly sliced
- 2 jalapeños, minced
- 2 tsp smoked paprika
- 2 tsp chili powder
- Salt, to taste

Instructions

Char the Corn:

Roast corn in husks over an open flame (grill or gas stove) until husks are very dark. Let cool slightly, peel, and cut kernels off the cob.

Mix the Pico:

Combine corn kernels with tomatoes, onion, garlic, cilantro, lime juice, olive oil, scallions, jalapeños, smoked paprika, chili powder, and salt.

Serve:

Serve immediately or let sit for 10–15 minutes to develop flavor.

