



Cornbread Toasts with Corn, Lobster and Black Bean Salsa*

prep time:
15 minutes

cook time:
5 minutes

makes 4 servings

grocery list

loaf ShopRite freshly baked cornbread
2 jars **Santa Fe Packing Co. Corn & Black Bean Salsa**
2 ears fresh corn
cooked lobster tail
scallions
fresh cilantro
fresh tomato

*Exclusive Chef Faith Alahverdian recipe.

cornbread toasts with corn, lobster and black bean salsa

1 loaf ShopRite freshly baked cornbread, sliced

2 jars **Santa Fe Packing Co. Corn & Black Bean Salsa**

2 ears fresh corn, grilled or roasted and cut off the cob

1 cup diced cooked lobster tail

2 scallions, chopped

Fresh cilantro, coarsely chopped

Fresh tomato, chopped

1. Preheat oven to 425°F. Cut cornbread slices in half and place on baking sheet. Bake until golden, 5 to 7 minutes.
2. Meanwhile, combine salsa, fresh corn kernels and lobster chunks in a medium bowl.
3. Place toasts on platter and top with corn salsa mixture. Garnish with scallions, cilantro and tomatoes.

Per Serving: 320 calories, 52g carbohydrate, 18g protein, 5g fat, 1g saturated fat, 4g fiber, 52mg cholesterol, 1422mg sodium

cook's journal

kitchen tools

bread knife

cutting board

baking sheet

chef's knife

medium bowl

mixing spoon

serving platter

recipe note

Fresh corn is certainly not necessary for this recipe, but a nice addition.

a good idea

Use this tasty salsa to top grilled salmon.