Grilled Corn Salsa

Season: Summer
Type: Salad
Difficulty: Easy
Fresh from the garden: Corn, Capsicum, Mouse Melons, Rocket

**Equipment:**
- Knives
- Chopping board
- Griddle pan
- Tongs
- Pastry brush
- tablespoon

**Ingredients**
- 6 ears of corn
- 10 small capsicum
- Mouse Melons
- Rocket
- 4 tablespoons Olive oil + extra for brushing
- 2 tablespoons white condiment

**What to do:**
- Peel corn and wash cobs and brush with olive oil.
- Heat the griddle pan to medium-high heat.
- Grill corn until each corn cob is slightly charred.
- Leave to cool and then carefully cut off the kernels.
- Wash and dice the capsicum, discarding the seeds.
- Wash the mouse melons and cut in half.
- Wash the rocket and tear into small pieces.
- Combine all vegetables in a bowl and drizzle with the oil and vinegar.