

Grilled Corn Salad

4 ears - Corn
1 cup - Cherry tomatoes, halved
¼ - Red Onion, sliced thin
1 - Avocado, cut into 1 inch pieces

Dressing

¼ cup - Olive Oil
1 Tablespoon - Lemon juice (about ½ a lemon)
1 Tablespoon - White wine vinegar
2 teaspoons - Dijon
½ cup - Fresh basil, thinly sliced

Grill corn until lightly charred. When cool, cut the kernels off and place in a large bowl. Add cherry tomatoes, red onion, and avocado.

In a medium bowl add lemon juice, white wine vinegar, and dijon. Whisk in olive oil until emulsified. Season with salt and pepper and stir in basil.

Pour dressing over salad and toss to evenly coat. Finish with a generous amount of fresh black pepper.

Substitutions

When corn is in season, skip grilling and use raw