

FRESH CORN & TOMATO SALAD

The crunch of fresh corn combines with tomatoes, peppers, a fresh citrusy dressing and lots of herbs. A perfect summer salad on its own or with the addition of avocado, chicken, or fresh mozzarella cheese.

SALAD

6 ears sweet corn, shucked and cut from cob
2 cups cherry or other small tomatoes, halved
1 sweet pepper (or several small), cored and chopped
1-1/2 cup basil leaves, chopped
3 tablespoons fresh chives, chopped

DIRECTIONS

- Combine all salad ingredients in a large bowl and toss gently.
- Whisk together dressing ingredients in a small bowl.
- Pour dressing over salad and toss gently until well coated.
- Set aside for a few minutes to allow dressing to marinate.
- Stir again, serve, and enjoy!

DRESSING

2 tablespoons olive oil
1 tablespoon white wine vinegar
zest of 1 small lemon & 1 small lime
1 teaspoon lemon juice
1 teaspoon lime juice
1/4 teaspoon red pepper flakes
1 teaspoon salt
1/4 teaspoon pepper

