

Fresh Corn Summer Salad (salad)

Prep: 20 mins. Cook Time: 5 mins. Serves: 8-10

Ingredients

8 ears fresh corn, husks and silks removed
2 c. cherry tomatoes, halved
2 red bell peppers, sliced
1 English cucumber, sliced
½ c. red onion, finely chopped
½ c. fresh basil leaves, chopped
½ c. feta cheese (optional)

Lime Vinaigrette

¼ c. lime juice
¼ c. red wine vinegar
¼ c. honey
½ c. olive oil
3 T. sugar
1 T. lime zest
½ tsp. season salt (or more to taste)
½ tsp. pepper



Instructions

1. **Cook corn** in a large pot of boiling water for 3-5 minutes.

Remove corn from the water and let it cool.

2. **Cut the corn:** stand each ear of corn on its end and use a sharp knife to carefully slice the kernels off the cob. Place in a large bowl.

3. **Add in the vegetables:** add cherry tomatoes, red bell peppers, cucumber, red onion, and basil with the corn. Stir to combine.

4. **Make Vinaigrette:** In a small bowl, whisk together lime vinaigrette ingredients.

Pour dressing over salad and toss everything together. Taste and adjust seasoning as needed.

5. Chill salad for about 15 minutes, then serve.