

TOMATO AND CORN SALAD

Recipe created by Heather Englund

1 dry pint Pure Flavor® Sangria® Medley Tomatoes, cut in half

4 corns on the cob (husks left on)

2 avocados, diced

1/4 cup fresh basil, minced

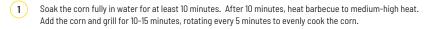
3 tbsp extra virgin olive oil

2 tbsp lemon juice

11/2 tbsp honey

⅓ tsp sea salt

Extra basil to serve, optional



- 2 Set aside to cool slightly, then peel husks off the corn. Carefully slice the corn off of the cob with a knife and add to a bowl.
- (3) Add the diced tomato and avocado in with the corn.
 - Into a small bowl, add the extra virgin olive oil, lemon juice, honey, minced basil, and sea salt. Whisk until fully combined.
- 5 Pour the dressing over the corn, tomato, and avocado and toss to combine. Serve with extra minced basil if desired.





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15 min PREP. 10 min COOKING



2



easy