

RECIPE | TOMATOES



# TOMATO CORN & CUCUMBER SALAD



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# TOMATO CORN & CUCUMBER SALAD



**25 min**

**10 min** | **15 min**  
PREP. | COOKING



**4**



**easy**

## INGREDIENTS

- 2 dry pints** Pure Flavor® Tiki Tomatoes™, halved
- 1** Pure Flavor® Long English Cucumber, halved & sliced
- 2 cups** corn kernels
- ¼ cup** olive oil, divided
- ½** loaf crusty bread, roughly chopped
- 2 tbsp** butter
- Parsley leaves, for garnish
- Salt & pepper, to taste

## DIRECTIONS

- Heat the oven to 400°F.
  - Toss the corn with 3 tablespoons of oil and season with salt & pepper. Spread on a baking sheet and bake for 12 minutes.
  - Toss the bread with remaining oil and season with salt & pepper. Spread on a baking sheet and bake for 10 minutes, until golden brown.
  - Remove baked bread croutons from the oven and toss with butter until well coated.
  - Add the croutons to a large bowl with corn, tomatoes, and cucumbers, and season with salt & pepper.
  - To serve, garnish with fresh parsley.
- Pro Tip: For added fresh flavor, add additional fresh herbs like basil, mint, or chives.