

TOMATO AND SWEET CORN SALAD

Recipe created by Laura Ashley Johnson





20 min

10 min PRFP.

10 min COOKING





For the salad:

1 dry pint Pure Flavor® Azuca Red Cherry Tomatoes, halved

1 dry pint Pure Flavor® Uno Bites™ Nano Cucumbers, chopped

4 ears fresh corn, husks and silks removed

1/4 cup red onion, finely diced

1/4 cup fresh basil, finely diced

1tsp butter

For the dressing:

1 garlic clove, minced

3 tbsp apple cider vinegar

3 tbsp olive oil

1 tbsp Dijon mustard

1tbsp honey

1tbsp lemon juice

1tsp salt

1/2 tsp black pepper

In a small bowl, combine dressing ingredients and whisk until fully combined.

In a grill pan, heat butter on medium-high heat. Once hot, sear the corn on all sides until lightly charred. Let cool and cut the corn off the cobs.

In a medium bowl, combine tomatoes, corn, cucumber, red onion, and basil.

To serve, pour the dressing over top and mix well.

JIRECTIONS

2