



## RECIPE | TOMATOES

# TOMATO AND SWEET CORN SALAD



10 min  
PREP.



4



Easy

20 min

10 min  
COOKING



## INGREDIENTS

### 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
- ¼ cup** red onion, finely diced
- ¼ cup** fresh basil, finely diced
- 1 tsp** butter

### For the dressing:

- 1** garlic clove, minced
- 3 tbsp** apple cider vinegar
- 3 tbsp** olive oil
- 1 tbsp** Dijon mustard
- 1 tbsp** honey
- 1 tbsp** lemon juice
- 1 tsp** salt
- ½ tsp** black pepper



## DIRECTIONS

- 1** In a small bowl, combine dressing ingredients and whisk until fully combined.
- 2** 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.
- 3** In a medium bowl, combine tomatoes, corn, cucumber, red onion, and basil.
- 4** To serve, pour the dressing over top and mix well.