

Garden Corn Salad

Julie Hyske, MG

Ingredients:

- 4 large ears corn with kernels sliced from cob, (leftover grilled corn is exceptional)
- 1 large tomato, diced
- 3 green onions, sliced
- 1 each medium green and red pepper, chopped
- 1 small can sliced olives
- 2 avocados, diced
- 2 Tbs. fresh lime juice
- 2 cloves chopped garlic
- 1/3 cup olive oil
- 1/3 cup cilantro, chopped
- Salt and pepper to taste



1. Add corn to medium pot of boiling water. Drain after 2 minutes.
2. In a large bowl, combine the corn, tomatoes, red and green peppers, green onions, sliced olives and avocados.
3. Whisk the lime juice, garlic, salt, and pepper. Add the olive oil and whisk.
4. Add the dressing to the corn mixture and toss to coat.
5. Top with the chopped cilantro and serve chilled.