

Roasted Corn Salad

Ingredients

For the Dressing

- ¼ cup fresh lime juice
- ½ teaspoon kosher salt
- ½ teaspoon pepper
- ⅓ cup olive oil

For the Salad

- Olive oil spray for the corn
- Kosher salt and pepper
- 5 ears fresh corn, husks removed
- ½ cup scallions, thinly sliced
- (OR ½ cup red onion finely chopped)
- ¾ cup finely chopped cilantro
- 2 tablespoons finely chopped jalapeno
- *optional
- 1 pint cherry tomatoes, halved
- 1 can cannellini beans OR black beans, drained and rinsed well
- ½ cup grated parmesan cheese OR cotija cheese
- 2 avocados, diced

Steps

1. Place all dressing ingredients into a small bowl (if making in advance) otherwise put them in the serving bowl and whisk well ensuring there are no lumps. If making dressing in advance, remove to a small jar and refrigerate.
2. Get your BBQ ready or your indoor grill pan over medium-high heat. Spray the ears of corn with olive oil (or brush olive oil onto each ear). Season the corn with salt and pepper and grill until there are some blackened kernels (but be careful not to burn them all :)
3. Once corn has cooled, carefully cut it off the cobs and put it into a large serving bowl. Add the tomatoes and dressing and mix well. Next, add scallions, cilantro, jalapeno (if using) and beans, again mixing well and tasting for enough salt and pepper.
4. Top the salad with the avocados (you don't want to "mix" those in as they will get mushy) and the cheese. Serve at room temperature or cold.

