



# Corn and Avocado Salad

SERVES 4-6

## INGREDIENTS

For vinaigrette:

- ¼ cup extra-virgin olive oil (Cervasi preferred)
- 1 ½ tablespoon red wine vinegar or lime juice
- 1 small garlic clove, minced
- ½ teaspoon fine sea salt, to taste
- Freshly ground black pepper, or chili flakes to taste

For salad:

- 1/4 medium red onion, halved lengthwise and thinly sliced crosswise or ¾ cup chopped green onion
- 3 cups raw corn kernels cut from the cob (from about 4 cobs) or leftover grilled or boiled corn
- ½ cup chopped fresh leafy herbs (choose from basil, dill, mint, parsley and/or cilantro)
- 2 large ripe avocados, halved, peeled, stones removed and diced
- 1 ½ cup grape tomatoes halved, or diced whole tomatoes
- ¾ cup crumbled feta, goat or blue cheese (optional) Sliced jalapeno (optional)

## METHOD

To make the vinaigrette, whisk together all vinaigrette ingredients in a mason jar until well combined. Season the dressing with salt and pepper to taste.

For the salad, combine all salad ingredients in a bowl and lightly toss.

Whisk vinaigrette again and drizzle over salad. Taste and add salt and pepper as needed.

Garnish with a few fresh herbs (optional)



## LAUREN'S QUICK TIPS:

- *Vinaigrette can be made 1 day ahead and chilled, covered.*
- *The easiest way to cut the corn off the cob is by placing one end of the shucked corn in a bowl and hold the other end with your hand. With a sharp knife, carefully cut the corn in a downward motion. This will remove the kernels from the cob and conveniently, all the kernels are gathered at the bottom of the bowl!*
- *Mix it up...try adding cucumber, radishes and other garden vegetables. And remember to use as much or as little of each ingredient as you'd like. It's totally customizable.*
- *To make it a complete meal, serve it with grilled shrimp, chicken or steak and a loaf of crusty bread. A super easy summer menu.*