
Summer Grilled Corn Salad

Description

Enjoy this refreshing salad as a side dish on a hot summer day.

Total time: 30 min Yield: 4 Servings

Ingredients

8 pieces fresh corn on the cob (remove husks & silk)
4 Tbsp olive oil (divided)
salt (to taste)
pepper (to taste)
1 red bell pepper (small diced)
1 pkg grape tomatoes (cut in quarters)
1 English or Japan cucumber (small diced)
1 mango (small diced)
1 bunch cilantro (chopped)
2 tsp Tabasco sauce
1/2 tsp garlic (minced)
1 tsp ginger (minced)

Prep Time: 30 min Total Time: 30 min

Instructions

Preheat grill to high heat. Brush the corn with 2 tablespoons olive oil and season to taste with salt and pepper. Grill the corn, turning it every few minutes or until kernels are tender and lightly charred on all sides, 10 to 12 minutes. Let the corn cool and then cut the kernels off of the cob. In a medium bowl add cut corn, red pepper, tomatoes, cucumber, mango, cilantro and season with salt & pepper.

In a small bowl, prepare dressing by whisking together 2 tablespoons olive oil, Tabasco, garlic, ginger, salt and pepper to taste. Pour the dressing over the salad and toss together well. Serve at room temperature. Enjoy this refreshing salad as a side dish on a hot summer day.

Recipe brought to you by:

Chef Ryan Covert

Source:

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