



CORN SALAD

Makes 4 servings.

This is an all year-round, nutritious, and colorful salad or side dish.

In the summer, I use fresh corn on the cob without cooking it. In the winter, I use frozen corn, thawed.

INGREDIENTS

- 4 ears corn, or 14.4 ounces frozen corn, thawed
- 1 bell pepper, seeded, cubed
- 3 scallions, including the green parts, thinly sliced
- 1 avocado not overly ripe, peeled, stoned, cut into large cubes
- 1 pint cherry tomatoes, halved
- 3 tablespoons extra-virgin olive oil
- 3–4 tablespoons lime juice
- ½ cup loosely packed cilantro leaves
- Kosher salt
- Freshly ground black pepper

PREPARATION

1. Shuck the corn into a large bowl. You do that by running a knife down the length of each corn.
2. Add the rest of the ingredients and season to taste with lime juice, salt and pepper.