



Grilled Corn and Tomato Salad:

**GF: This dish is gluten free*

Ingredients:

- 2 ears of fresh sweet corn
- 6 “fresh-from-the garden” beefsteak tomatoes (or other great slicing tomato), cut into chunks
- 1 cup cherry tomatoes (sun sugar, sun gold, yellow pear, or other small bite-sized tomatoes will also work well)
- 1 bell pepper (red, yellow, or orange)
- 1 avocado, chopped
- 1 T canola oil
- fresh juice from 1 lime
- 1/2 t cumin
- 1/2 t salt
- 2 T fresh cilantro, chopped
- 2 corn tortillas, cut into strips and toasted (optional)

Directions:

- ✓ Preheat the grill & preheat oven to 350°
- ✓ Remove the outer 1-2 layers of the corn husk, then peel back the inner layers (but don't remove) to reveal the corn silk. Remove the silk and re-wrap the corn in its husk. Place on the grill for 15-20 minutes until tender
- ✓ Line a baking sheet with foil and place the tortilla strips on the baking sheet. Bake at 350 for 10-12 minutes, until crispy.
- ✓ Chop the tomatoes, pepper and avocado and combine in a large bowl.
- ✓ Cut the corn off the cob and add to the other veggies.
- ✓ Toss with the canola oil, spices, cilantro and lime juice. Top with baked tortilla strips