

Grilled Corn Salad with Avocado

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Servings: 6 servings (about 6 cups total)

Ingredients

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For the Grilled Corn Salad:

- 5 ears fresh corn husked with silks removed
- 1 ½ tablespoons extra-virgin olive oil
- 2 teaspoons kosher salt
- ¾ teaspoon ground black pepper
- 1 pint halved cherry tomatoes about 2 cups
- 2 cups packed arugula
- 1 medium avocado peeled, pitted, and diced
- 1 small red bell pepper cored and finely chopped
- 4 green onions finely chopped
- ¼ cup chopped fresh cilantro

For the Dressing:

- ¼ cup fresh lime juice from about 2 limes
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon honey
- 1 teaspoon paprika
- ¾ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- ¼ teaspoon onion powder

Steps

Instructions **SHOW IMAGES:**

1. Preheat the grill to medium (about 400 degrees F). Rub the corn with olive oil and sprinkle with salt and pepper. Grill the corn for 7 minutes, turning every few minutes, until ears are lightly browned. Remove from the grill and let cool.
2. Carefully cut the kernels from the cob and transfer them to a large mixing bowl. Add the cherry tomatoes, arugula, avocado, bell pepper, green onions, and cilantro.
3. In a small bowl, stir together the lime juice, olive oil, honey, paprika, salt, pepper, and onion powder. Pour over the salad and toss to combine. Serve at room temperature.