

Sweet and Tangy Corn Salad

Ingredients

- 5 ears of fresh, sweet corn (in the husk)
- Juice of 1 lime
- ¼ cup + 5 tsp. olive oil
- 4 tsp honey
- 1 tsp sea salt
- ½ tsp fresh ground pepper
- 1 green onion, finely chopped
- 1 small cucumber, finely chopped
- ½ small red bell pepper, finely chopped
- 1 tbsp. chopped fresh mint

Prep Time

15 minutes

Cook Time

30 minutes

Serves

6

Procedure

1. Preheat oven to 450°F
2. Remove husks and silks from corn
3. Lightly brush with 1 tsp olive oil per ear of corn and wrap in aluminum foil
4. Place on baking sheet and roast for 20-25 minutes
5. Whisk together the lime juice, olive oil, honey, salt and pepper in a medium bowl until fully combined
6. After corn has cooled, stand the corn cobs upright on a cutting board and using a sharp knife, cut straight down, slicing the kernels from the cob
7. Add the corn, onion, cucumber, bell pepper, and mint. Toss gently until everything is coated.
8. Serve immediately, or cover and refrigerate for up to 3 days

