

Grilled Corn Salad

Oscar · 28/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

1 hr 5 mins

Description

This grilled corn salad made with roasted corn gardenfresh vegetables and cilantro makes the perfect side dish for any BBQ or hot summer day

Ingredients

- - 6 ears freshly shucked corn - 1 medium green bell pepper
- diced - 2 medium Roma (plum) tomatoes
- diced - ¼ cup diced red onion - ½ bunch fresh cilantro
- chopped
- or more to taste - 2 teaspoons olive oil
- or to taste - salt and ground black pepper to taste

Instructions

1. Preheat an outdoor grill for medium heat and lightly oil the grate. Roast corn on the preheated grill
2. turning occasionally
3. until tender and specks of black appear
4. about 10 minutes. Remove from the grill and let sit until just cool enough to handle
5. 5 to 10 minutes. Holding a corn cob over a large bowl
6. use a knife to carefully slice warm kernels directly into the bowl; discard cob. Repeat with remaining corn.
Add bell pepper
7. tomatoes
8. onion
9. cilantro
10. olive oil
11. salt
12. and pepper; toss until evenly mixed. Let sit until flavors have blended
13. at least 30 minutes. Cook's Note This salad will last several days when refrigerated in an airtight container.