**Corn & Cherry Tomato Salad**

The "I Love Summer" Salad

Total Time: 10-15 Min. Servings: 3 - 4 Side Dish

This salad always makes me think, “I love summer!” I bring this to potlucks and barbecues and, of course, make it for myself from the beginning to the end of corn season (high summer). The original recipe (taste.com.au) calls for parboiling the corn, which you can do if you want, but I much prefer keeping the corn raw – it’s so much sweeter and crunchier! The salad has a distinctly Mexican flavor (cilantro, lime and avocado), and it is bright and beautiful on the table.

**INGREDIENTS**

4 young, sweet ears of corn, kernels sliced off the cob (don’t slice too deep or you’ll end up with woody bits in the salad)

1 bunch chopped fresh cilantro

1 small red onion, finely chopped

1 firm-ripe avocado, finely chopped

1 basket cherry tomatoes, halved or quartered

1/4 cup lime juice

2 tablespoons olive oil

Salt and pepper to taste

**PREPARATION**

1. If desired, bring a pot of water to the boil. Add corn kernels and cook for 2 to 3 minutes or until tender. Drain and rinse under cold water.

2. Stir everything together and serve. Can be made ahead and chilled (for a potluck or barbecue).

