

Grilled Corn Salad

Submitted by Katherine Foster

Ingredients

Grilled Corn Salad:

- 4 ears of grilled corn
- 4 cups chopped romaine
- 2 medium tomatoes, cubed
- 1 avocado cubed

Dressing:

- ½ cup chevre (from Pasteur Chick) or feta
- ½ cup oat milk or buttermilk
- 1 grilled jalapeno
- 1 tsp lemon zest plus 1 Tbsp lemon juice
- 1 small clove garlic
- ¼ cup chopped fresh parsley
- Salt and pepper plus 1 tsp BBQ rub (such as Mansmith's; optional)

Preparation & Serving

- Combine ingredients for dressing with an immersion blender
- Mix corn and lettuce with dressing
- Gently add avocado and tomato



A 30th Anniversary Recipe