

# Grilled Corn Salad with Fruit

Serves: 12

Total Time: 30 min

## Supplies

- Grill or oven
- Tongs or baking sheet
- 1 small bowl
- 1 medium bowl
- 1 chef's knife
- 1 cutting board

## Ingredients

- 4 ears fresh or frozen corn, husks and silks removed
- 2 tbsp extra virgin olive oil
- 1 packed cup spinach
- 4-6 radishes, sliced (1 cup)
- 6 oz. blackberries
- 1 avocado peeled, pitted, and diced
- 2 green onions, sliced
- 3 tbsp lime juice
- ½ tsp salt
- ¼ tsp black pepper
- Vinaigrette, to taste

## Instructions

- Preheat the grill to medium-high heat or the oven to 350°F and rub 1 tbsp of oil over the corn.
  - Grill over direct heat for 15-20 min, turning occasionally
  - OR bake on a baking sheet for 30-35 min, turning after 20 min
- Meanwhile, prepare and slice the remaining ingredients. In a small bowl, whisk together lime juice, remaining 1 tbsp oil, salt, and pepper
- When corn is done, set aside to cool, then cut off kernels
- In a medium bowl, gently toss together spinach, radishes, blackberries, avocado, green onions, and corn kernels. Just before serving, drizzle vinaigrette over salad and toss until incorporated