

Strawberry Corn Salad

Serves: 6

Total Time: 15 min

Supplies

- 1 chef's knife
- 1 cutting board
- 1 grill
- Tongs
- 1 large bowl
- 1 small bowl
- 1 whisk

Ingredients

- 2-3 ears of corn, husks and silks removed
- 1 tbsp vegetable or canola oil
- 2-3 heads red leaf butter lettuce, torn
- 1 English cucumber
- ½ cup basil, chiffonaded
- 1 handful mint leaves, chopped
- 4 green onions
- 1-2 cups strawberries, hulled and quartered
- ½ avocado
- ½ cup feta cheese
- Vinaigrette
 - ⅓ cup apple cider vinegar
 - ¼ cup olive oil
 - 2 tbsp honey
 - 1 tsp dijon mustard

Instructions

- Grill corn on a hot grill for 8-10 minutes until lightly charred, turning occasionally. Remove and slice the kernels off
- Fill a large salad bowl with the lettuce, add cucumber, green onion, basil, mint, and avocado. Toss, then scatter corn, strawberries, and feta on top
- Add dressing ingredients to a small bowl and whisk vigorously until combined. Drizzle over the salad, and toss with half the dressing. Drizzle the rest over top.
- Serve and enjoy!