

Cherry Tomato and Corn Summer Salad

December 9th, 2022

This recipe serves: 6

Prep Time: 00:15

Cook Time: 00:15

This fresh summer salad is a perfect companion for any BBQ. Putting it together the day before and refrigerating overnight will permit the flavors to blend throughout the salad.

Ingredients:

- 2 Cups Cherry Tomatoes
- 2 Cucumbers
- 1 Can (10 oz) Corn
- 6 Ounces Jicama
- 1 Shallot, minced
- 1 Jalapeno Pepper, seeded and minced
- 3 Tablespoons Olive Oil
- 1 Lime, juiced
- 1 Teaspoon Sugar
- 1/2 Teaspoon Salt
- 1/4 Teaspoon Black Pepper, freshly ground
- 1/4 Cup (1/4 Ounce) Fresh Basil Leaves

Directions:

Prepare a large serving bowl.

Cut the Cherry Tomatoes in half and add to the serving bowl.

Peel the Cucumbers. Cut in half lengthwise. Use a spoon to remove the seeds.

Cut the Cucumbers into long strips and chop into small 1/4 inch cubes.

Add to the serving bowl.

Drain the Canned Corn. Pan roast the corn until golden brown. Add to the serving bowl.

Cut the Jicama into small 1/4 inch cubes. Pan roast the Jicama until golden brown. Add to the serving bowl.

Add the minced Shallots and Jalapeno Pepper.

Splash the Olive Oil and Lime Juice into the bowl.

Add the Sugar, Salt, and Black Pepper.

Mix well.

chiffonade the Basil Leaves and sprinkle in.

Mix again.

Refrigerate for 4 hours to overnight.

Serve chilled