

INGREDIENTS

- 5 ears of corn
- 1 pint cherry or grape tomatoes, halved
- 1 lime
- 3 tablespoons extra-virgin olive oil
- Salt
- ¼ teaspoon minced seeded fresh habanero or other very hot chile (optional)
- ½ cup fresh basil leaves
- ¼ cup fresh cilantro leaves

INSTRUCTIONS

1. Microwave the corn in their husks on high for 3 minutes. Shuck the corn — the silks will come off easily. (If you want to boil or steam the corn on the stovetop, you can shuck the corn first then cook just until brighter in color, 2 to 3 minutes.) Cut the kernels off the cobs, transfer them to a large bowl and add the tomatoes.
2. Finely grate the zest of the lime directly over the corn mixture, then squeeze the juice from the lime all over. Add the oil, a generous pinch of salt and the chile, if using. Mix well, then tear the herbs over the salad and gently fold them in. Season to taste with salt and serve, or refrigerate in an airtight container for up to 1 day.



Photo & Food Styling by Jasmine Brett Siringer

Corn Salad With Tomatoes, Basil & Cilantro



4-6 servings



15 minutes

This salad is delicious! If you garden in the summer or shop at local farmers' markets, this is an easy recipe to use some of your fresh bounties.

Feel free to add avocado or a protein source to this recipe. I've tried it with salmon and bacon.

*Carpe Diem!
xo. Jasmine*