

GRILLED CORN & AVOCADO SALAD

with Lime and Queso Fresco

INGREDIENTS

Prep Time: 15 Minutes

Servings: 8

5 ears Fresh Corn, cleaned
2 Avocados, diced
1/4 cup Unsalted Butter, softened
1/2 teaspoon Salt
1 teaspoon Red Chile Flakes
1/2 cup Cilantro, chopped
2 Small Limes, juiced
2 teaspoons White Vinegar
2 teaspoons Honey
6 ounces Queso Fresco, crumbled
Salt and Pepper

DIRECTIONS

- 1. Grill the corn:** preheat a grill pan or grill to medium-high heat. Mix together the unsalted butter, salt and chile flakes. Brush over corn and grill cobs until tender and charred. Allow to cool before removing kernels from cob.
- 2. Assemble the salad:** in a small bowl, stir together the lime juice, white vinegar and honey.
- 3.** In a large bowl, toss together grilled corn kernels, avocado, cilantro and lime juice mixture. Fold in queso fresco. Season with salt and pepper to taste – adding extra lime juice if necessary. Cover and let rest 30-60 minutes before serving.

