



GRILLED MEXICAN STREET CORN SALAD

INGREDIENTS

- 2 medium zucchini, sliced
- 2 medium yellow squash, sliced
- 5 medium tomatoes, sliced
- 1/2 cup parmesan cheese, shredded
(or mix 1/4 C parm and 1/4 C mozzarella)
- 1/2 teaspoon black pepper
- 1 clove garlic, minced or 3/4 teaspoon garlic powder
- 3/4 teaspoon onion powder
- 1/2 teaspoon Italian spices
- 2 T fresh basil, chopped
- 2 T olive oil



INSTRUCTIONS

1. Preheat the grill to high heat. Shuck the corn and remove any remaining silk strands. Once the grill is hot, grill the corn for about 2 minutes per side, 8 minutes total.
2. Allow the corn to cool, then use a serrated knife to cut the corn off the cobs. (You set a small bowl up-side-down in a larger bowl. Then stand the corn on the small bowl, so the cut corn falls into the larger bowl.)
3. To a salad bowl, add the diced bell pepper, scallions, and cilantro to the grilled corn. Toss to mix.
4. In a smaller bowl whisk the mayonnaise, lime juice, garlic powder and paprika together. Toss the dressing into the salad.
5. Finally toss in the cheese, reserving a little to sprinkle on top. Taste, then salt and pepper as needed. Sprinkle cheese over the top and serve.