

Grilled Corn and Zucchini Salad

FROM THE KITCHEN OF
DEBBIE MACOMBER



Bursting with grilled summer veggies, this refreshing salad is the perfect accompaniment to any summer meal. It is delicious on its own as a side, or you can add grilled chicken or black beans to make this a main dish. To make it go even further, toss with chopped romaine and other fresh veggies you have on hand.

Serves 4-6

Ingredients

- 4 ears of corn, shucked
- 2 zucchini, ends trimmed and halved lengthwise
- 1 red bell pepper
- Olive oil
- Kosher salt and ground black pepper
- ½ cup olive oil
- ¼ cup lime juice
- 1 ½ teaspoons honey
- 1 teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 1 jalapeno, minced
- ½ cup chopped cilantro

Directions

Heat a propane grill to high.

Brush corn, zucchini and bell pepper with olive oil. Sprinkle with salt and pepper. Place on grill. Grill the bell pepper for a total of 5-6 minutes, turning to mark each side. Grill the zucchini for a total of 8-10 minutes, flipping halfway through. Grill the corn until marked, turning a quarter turn every 3-4 minutes for a total of about 15 minutes. Turn off the grill, then remove to a plate until cool enough to handle.

While the vegetables are cooling, make the dressing. In a small bowl, whisk together the olive oil, lime juice, honey, salt and pepper.

Place a small bowl or ramekin upside down in the bottom of a large bowl. Place an ear of corn on the upside-down bowl and use a knife to cut the kernels off the cob. Repeat with remaining 3 ears of corn. Remove the small bowl. Dice the zucchini and bell pepper and add to the large bowl. Add the jalapeno and cilantro. Pour the dressing over the veggies and stir to combine. Refrigerate for an hour before serving. Toss again, then serve.