

Corn, Mozzarella, Tomato and Basil Salad

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Adapted from The Slow Roasted Italian

Serves 16, 1 serving (1/2 cup) 1 FSP

- 12 ears fresh corn
 - 1 dry pint grape tomatoes, quartered
 - 4 oz fresh mozzarella (cut into small pieces)
 - 10 basil leaves, chiffonade ((roll leaves and slice thinly))
 - 1/4 cup fresh lemon juice
 - 2 Tbsp olive oil
 - 2 cloves garlic (minced)
 - 1/2 tsp kosher salt
 - 1/2 tsp black pepper
1. Cook corn in boiling water for 5 minutes. Cool. Once cool, cut off the cob
 2. Break up corn into a large bowl. Add tomatoes, mozzarella and basil. Mix well.
 3. In a pint size mason jar, add lemon juice, olive oil, garlic, salt and pepper. Shake to combine.
 4. Pour dressing over salad. Mix well. Keep refrigerated.

5. If not serving right away, wait until about 15 minutes before serving to dress.