

Corn Salad

Recipe By Kolev Klein



Cooking and Prep:  20
m

Serves:  4

No Allergens

Preference: Parve

Difficulty: Easy

Diet: Paleo, Gluten Free, Low

Fat, Sugar Free

Source: Kosher.com

Exclusive

This fresh, mayo-free corn salad with cherry tomatoes, avocado, and fresh citrus just screams summer! Serve with [Surprise Steak with Spicy Rub](#) and [Red Gem Lettuce with Roasted and Pickled Vegetables with a Maple Garlic Dressing](#).

[Click here to watch the entire show!](#)

Ingredients (9)

Salad

- 6 ears fresh sweet corn
- 1 jalapeno, finely chopped (remove seeds and veins if you do not want the heat)
- 1 pint cherry tomatoes, halved
- 1 spring onion or small red onion, chopped
- 1 avocado, very small dice

1 teaspoon chili powder

1 lemon or 2 limes

salt

black pepper

Start Cooking

Prepare the Corn Salad

1. Bring a large pot of salted water to a rolling boil. Add corn and cook for three minutes. When cool, cut the kernels off the corn and place in a large bowl.
2. Add the tomatoes, jalapeno, onion, avocado, chili powder, and the juice of one lemon or two limes. Combine ingredients. Add salt and pepper to taste.

SKILL'IT

Skill'it is a thrilling and innovative kosher cooking competition, featuring four chefs battling to impress the judges and prove their skills by meeting a series of cooking challenges.