

CORN, CUCUMBER, AVOCADO, PEACH SALAD WITH CHILE LIME DRESSING

INGREDIENTS

- 3 EARS OF GRILLED CORN ON THE COB
- 1 RED PEPPER, DICED
- ½ SMALL CUCUMBER, DICED
- 2 RIPE PEACHES, PITTED AND DICED
- 1 SMALL AVOCADO, PITTED AND DICED
- 8 BASIL LEAVES, THINLY SLICED
- JUICE OF 1 LIME, PLUS LIME WEDGES FOR SERVING

DRESSING

- ¼ CUP OF MAYONNAISE
- 1TBSP CUP OLIVE OIL
- ¼ CUP CHOPPED CILANTRO, INCLUDING STEMS, PLUS MORE FOR GARNISH
- 1 TABLESPOON FRESH LIME JUICE, PLUS EXTRA SLICES FOR SERVING
- ⅓ SERRANO CHILE, PLUS MORE TO TASTE
- PINCH OF GARLIC POWDER
- PINCH OF ONION POWDER
- PINCH OF SEA SALT

INSTRUCTIONS

MAKE THE DRESSING: IN A SMALL FOOD PROCESSOR, COMBINE MAYONNAISE, OLIVE OIL, CILANTRO, LIME, SERRANO, GARLIC POWDER, ONION POWDER AND A FEW GENEROUS PINCHES OF SALT.

PULSE UNTIL COMBINED. CHILL UNTIL READY TO USE.

SLICE THE KERNELS OFF OF THE GRILLED CORN AND PLACE IN A LARGE BOWL. ADD THE RED PEPPER, CUCUMBER, PEACHES, AVOCADO, BASIL, LIME JUICE, A FEW PINCHES OF SALT, AND TOSS.

ADD A FEW TABLESPOONS OF DRESSING, TOSS AGAIN, THEN TASTE AND ADD MORE DRESSING AND/OR SALT TO TASTE.

SERVE WITH EXTRA DRESSING AND LIME SLICES ON THE SIDE.

Presented By: Chef Emma Currie