



The Gathered Green

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TOMATO & CUCUMBER SUMMER SALAD **WITH GRILLED CORN**

Thank you to kalamazoogourmet.com for the recipe and picture.

Serves 4 to 5

Ingredients

- 1.5 tablespoons balsamic vinegar
- 1.5 tablespoons freshly squeezed lemon juice
- Extra virgin olive oil
- 1 large cucumber, halved lengthwise and then sliced 2cm thick
- 1 punnet cherry tomatoes, halved
- ½ small onion, thinly sliced
- 200 grams raw sheep's milk feta cheese, cubed
- 2 ears fresh corn, shucked, leaving the stalk intact
- Sea salt
- Cracked black pepper





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Method

Prepare the grill for direct grilling over medium heat.

Combine the balsamic, lemon juice and 3 tablespoons olive oil in a small bowl. Whisk until thickened. Add cucumbers, tomatoes, onion and feta. Gently fold together, being careful not to bruise the tomatoes. Set the bowl aside at room temperature for the time being.

Lightly brush the corn with olive oil and sprinkle with salt. Grill over direct heat, turning as soon as each side is marked by the heat.

Remove from the grill and let cool until you can comfortably hold onto the stalk ends. Cut the corn from the cobs and add to the bowl. Gently fold together and season to taste with salt and pepper. A generous amount of salt will likely be needed. Cover and refrigerate for 1 to 4 hours before serving.

Enjoy!

Jane

