

Fiesta Salad



ingredients

- 1 tablespoon unsalted butter
- 1 tablespoon olive oil
- 2 cups (12 oz./375 g) fresh grilled corn kernels (cut from about 3 ears)
- 2 ripe avocados, pitted, peeled and diced or thinly sliced
- 1 small head romaine lettuce, torn into bite-size pieces
- 1 pint grape tomatoes, halved
- 3 tablespoon fresh cilantro
- Grated zest and juice of 1 lime
- 3 tablespoon vegetable oil
- 2 teaspoon honey
- Kosher salt and freshly ground pepper
- 1/4 cup (1 1/2 oz./45 g) crumbled cotija cheese
- Fresh Cilantro leaves for garnish

directions

1. In a large sauté pan over high heat, warm the butter and olive oil until nearly smoking.
2. Add the corn and sauté, stirring occasionally, until just tender and lightly browned in spots, 3 to 4 minutes.
3. Transfer to a plate and let cool to room temperature.
4. In a large bowl combine the cooled corn, avocados, lettuce and tomatoes.
5. In a small bowl, combine the lime zest and juice, vegetable oil, honey and salt and pepper to taste. Whisk until combined.
6. Pour the dressing over the vegetable mixture and toss gently to combine.
7. Sprinkle the salad with the cotija, garnish with the basil and serve immediately.

Serves 6 to 8.