

Fresh Corn & Tomato Salad

from Wild Oats Market

Serves 3-5 people

6 ears of corn, shucked
1/2 red onion, chopped
1/3 cup chopped basil
1 tbsp red wine vinegar

4 large tomatoes, diced
1 clove garlic, minced
1 tbsp olive oil
salt & pepper

Cut the kernels off the corn cob. Toss kernels in a large bowl with the tomato, red onion, garlic & basil.

Whisk together the olive oil & red wine vinegar, pour it over the salad & toss to coat. Season with salt and fresh black pepper to taste.

