

Italian Corn Salad

Equipment	Ingredients
Chopping board	4 ears corn (grilled)
Knives	1 cup cherry tomatoes (halved)
Measuring cups	½ cup red onion (diced)
Measuring spoons	¼ cup olive oil
Large bowl	¼ cup balsamic vinegar
Mixing spoon	2 cloves garlic (crushed)
Small bowl	2 tbsp fresh basil (chopped)
Whisk	½ cup parmesan cheese

How TO MAKE IT:

- 1 Remove the kernels from the ears of corn using a sharp knife.
- 2 Place the corn in a large bowl with the tomatoes and red onion.
- 3 Whisk the olive oil, balsamic vinegar, garlic and basil together in a small bowl.
- 4 Pour the dressing over the corn and toss.
- 5 Add the parmesan cheese, mix together and serve.

