



THIS WEEKS MEAL DELIGHT

Gilled Corn Salad with Cilantro Vinaigrette

Ingredients:

- *6 ears of corn, chucked
- 1 large purple onion, cut into big thick rings
- *1/3 cup olive oil
- *salt and pepper to taste
- *1/3 cup fresh lime juice (2-3)
- *1 1/2 cup cilantro
- *2 avocados, chopped
- 2 yellow tomatoes, chopped
- 1 oz. of pinto or garbanzo beans, drained

Directions:

1. Preheat a grill to medium high. brush corn and onion rings with olive oil and season with salt and pepper. Grill, turning occasionally, until lightly charred and tender, about 10 minutes.
2. Combine the lime juice and 3/4 cup of cilantro in a blender and pulse until chunky. With the blender running, pour in the olive oil in a slow and steady stream to make a thick dressing.
3. Cut the corn off the cobs and rough chop the onion. Combine in a large bowl with the avocados, tomatoes, and beans. Roughly chop up remaining cilantro and mix into the bowl and toss well. Drizzle the dressing and toss again. Add salt and pepper if needed..