

AVOCADO CORN SALAD

KRISTY NORRELL

Ingredients

- 1 lb cherry tomatoes, halved
- 2 1/2 cups corn kernels
- 2 avocados, peeled and sliced
- 1/2 red onion, thinly sliced
- 1/4 cup fresh cilantro, chopped
- 3 garlic cloves, minced
- 1/2 teaspoon ground cumin
- 2 tablespoons olive oil
- Juice of 1 lime
- Kosher salt and freshly ground black pepper, to taste



Preparation

1. In a large bowl, combine tomatoes, corn, avocado, red onion, cilantro, and garlic cloves.
2. Season with salt and pepper, and sprinkle with cumin and toss. Drizzle with oil and lime juice and gently toss to combine.
3. Serve chilled or at room temperature. Serves 6

Enjoy!