

FRESH MOZZARELLA CORN TOMATO SALAD

By: Simply Creative Chef Rob Scott

3 t. white wine vinegar 2 tsp. kosher salt
Freshly ground black pepper ¼ c. extra-virgin olive oil
6 ears fresh corn, husked (about 4 c. corn kernels)
2 c. fresh tomatoes, chopped
1 bunch scallions (white and green), thinly sliced
8 oz. fresh mozzarella, cut into small cubes
1 ½ c. fresh basil leaves

- Whisk the vinegar, salt and pepper in a small bowl
- Gradually whisk in the oil, starting with a few drops and then adding the rest in a steady stream, to make a smooth dressing
- Shear off the corn kernels with a sharp knife over a bowl
- Toss in the tomatoes, scallions, and mozzarella
- Pour the vinaigrette over the salad and toss to coat
- Cover and let set for 15 minutes or up to 2 hours
- Before serving, tear the basil over the salad and stir.

Yield: 6 cups