



Summer Corn and Tomatoes

Ingredients:

2 ears corn, grilled or sauteed
1 zucchini, julienned or ribboned
1 bell pepper, chopped
1 heirloom tomato, sliced
10 grape tomatoes, halved
1 bunch cilantro
Pepita seeds
1 lemon, juiced

Preparation:

If grilling, place corn ears on hot grill for a few minutes.
If sauteeing, husk the corn and quickly mix with olive oil or butter until soft.
Toss the heirloom tomatoes with cilantro and oil in a hot pan quickly.
Meanwhile, ribbon or julienne the zucchini, and mix with cherry tomatoes and pepita seeds.
Mix in corn and heirloom tomatoes.
Let cool, and combine everything and squeeze lemon on top.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

