



INGREDIENTS

4 ears of corn
Pint cherry or grape tomatoes
2 cubed avocado
2 sprigs cilantro
2 Tbsp. of lime zest
2 Tbsp. of lemon zest
juice of half a lime
juice of half a lemon
2 Tbsp. olive oil
Salt & pepper

DIRECTIONS

Fire up the grill and blast your favorite summer tunes. Peel down (but don't remove!) the husks from **four ears of corn** and pull off any silk on the cob. Grill corn in husks, turning occasionally, until the cobs are a little charred and smoky, about 15 minutes. Remove the ears from the grill and let cool to room temperature.

While the corn is cooling, halve a **pint or two of cherry or grape tomatoes**. If you're working with smaller sweet tomatoes (I wouldn't recommend using squishy heirlooms for this), quarter them.

Once the corn has cooled, cut the kernels off the cob into a large bowl (so the kernels don't roll off your countertop and wreak havoc). Add the tomatoes and **two cubed avocados**, half-mashing the avocado into the rest of the mixture without making it too pasty. Mix in the leaves of **5 sprigs of cilantro**.

Make a vinaigrette by combining **2 Tbsp. of lime zest**, **2 Tbsp. of lemon zest**, the juice of **half a lime**, the juice of **half a lemon**, and around **2 Tbsp. olive oil**. Drizzle over the top of the salad and fold it all together, seasoning with **flaky salt**, **pepper** and the leaves of a few more sprigs of **cilantro** to taste.

Bonus: If you're making the salad in advance, grill the corn, chop the tomatoes, and make the vinaigrette ahead of time. Then just assemble (and cut into the avocado) once you get there.