



FETA AND CHARRED CORN SALAD

https://www.mainland.co.nz/recipe/feta_charred_sweetcorn_salad.html



PREP TIME
10 MINS

COOKING TIME
15 MINS

SERVES
4-6

When it's in season, fresh sweet corn is stunning. And in this salad, with a Mainland Feta, a little diced avocado, coriander, red onion and chilli, it's absolutely on point. It's the perfect salad to take next time you're invited to a barbecue.

Ingredients

- 3 fresh corn cobs
- 2 ripe avocados, halved and cut into 1cm dice
- 1/3 cup finely diced red onion
- 1 red chilli, deseeded and finely diced
- 1 tablespoon lemon juice
- 1 handful of fresh coriander leaves, roughly chopped
- 200 grams Mainland Feta, crumbled

Method

1. Preheat your barbecue or griddle pan to a high heat. Peel the husks back from the corn, leaving them attached at the end, and remove the silks (the thin stringy bits).
2. Twist the husks up so they're away from the hot grill and place the corn on the barbecue to cook for 10-12 minutes. Turn every few minutes until charred and cooked evenly.
3. Remove, leave to cool and then slice the kernels off into a large salad bowl.
4. Add the avocado, onion, red chilli and lemon juice to the bowl.
5. Season with a pinch of salt and pepper and toss until well combined.
6. Just before serving, mix through the chopped coriander and crumbled feta and you're good to go.