

Roasted Sweet Corn & Tomato Salad
with Suyo Cucumber & Miso Vinaigrette

Salad

- 1 small red onion, chopped
- 5 ears corn, stripped of their kernels (2 to 3 cups)
- 2 Tablespoons Ultra-Premium Olive Oil.
- 2 cups chopped tomatoes or halved cherry tomatoes
- 1 cup shelled edamame
- 2 green onions, sliced
- 1 cup torn or bocconcini size mozzarella fresca
- ½ cup torn fresh basil leaves

Dressing

- ¼ cup white miso paste
- ¼ cup Suyo Cucumber White Balsamic
- 1/3 cup Ultra-Premium Extra Virgin Olive Oil
- Fresh ground pepper to taste

Heat a large, heavy skillet over high heat. Add the olive oil and red onion and corn. Cook until the corn begins to take on some color and brown in spots. Remove and cool.

In a large bowl whisk the miso, cucumber white balsamic, olive oil and pepper until well combined. Add the remaining ingredients including corn to the dressing and toss well to coat. Taste, adjust the seasoning and serve at room temperature.