

Charred Corn and Zucchini Salad

Ingredients

- ¼ cup corn
- 1 zucchini
- Cilantro
- ¼ red onion
- 2 tbsp feta
- Salt and pepper to taste

Directions

1. Heat a cast iron skillet or grill pan over medium heat for at least five minutes, giving it plenty of time to build up a lot of heat. Once very hot, add the corn. Allow the corn to cook for about 5 minutes.
2. While the corn is cooking, slice the zucchini in half lengthwise then chop into semi circles and the red onion into thin slices.
3. When the corn is finished cooking add the zucchini and red onion. Cook the zucchini, red onion and corn for about 10 minutes total.
4. Add cilantro and season the vegetables with a couple generous pinches of salt and pepper, then toss to combine and transfer to a bowl.
5. Finally, crumble the feta over top and gently toss one more time to combine. Serve immediately or refrigerate for later. This salad can be served slightly warm or cold.

