

Salad Tomato & Grilled Corn-corby

[None]

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| Cooking Time: | Serving Pan: | Yield: 2 Pound |
| Cooking Temp: | Serving Utensil: | Portions: 16 2z Portion |
| Internal Temp: | | |

Ingredients & Instructions...

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|---|----------------------|
| * Grape Tomatoes, halved lengthwise | 5 1/2 Ounce |
| * Yellow Cherry Tomato Halved Lengthwise | 5 1/2 Ounce |
| 1. Cut grape and cherry tomatoes in half long-ways. | |
| - Plum Tomatoes, cored | 11 Ounce |
| 2. Cut plum tomatoes into quarters, then cut each quarter into 6-8 small bite-sized pieces. | |
| * Onion Red Peeled, cut thin emincer | 3 1/4 Ounce |
| * Parsley Leaves Chopped | 1/2 Ounce |
| - Corn, cleaned, grilled, kernels cut off | 5 1/2 Ounce |
| * Chopped Fresh Basil | 3/8 Ounce |
| * Lemon Zest | 2 3/4 Teaspoon |
| * Lemon Juice Fresh | 1 3/4 Teaspoon |
| - Oil Canola & EVOO Blend 75/25 GC | 1/4 Cup 1/2 Teaspoon |
| - Salt | 5/8 Teaspoon |
| - Pepper Wht Ground Spiceology | 1/8 Teaspoon |
| 3. In a large bowl, combine tomatoes with remaining ingredients. Mix until thoroughly incorporated together. | |
| 4.(CCP) Cling film and place in refrigerator to maintain an internal food temperature of 41F or below until 1 hour before service. This salad is best served at room temperature, so remove from refrigerator 1 hour before serving. | |