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Grilled Corn, Avocado and Tomato Salad with Honey Lime Dressing

When looking for a tasty salad on the Internet I came across this one from [Jehan Can Cook](#). It sounded perfect. I love all the ingredients and flavors used so I was really excited to try it. It was so quick and easy to make and tasted fantastic. We all really loved this salad. The dressing was delicious and the salad was filled with great textures and flavors. I will make this dish over and over.

Grilled Corn, Avocado and Tomato Salad with Honey Lime Dressing:

- pint grape tomatoes cut in halves
- 1 ripe avocado, roughly chopped
- 2 ears of fresh sweet corn
- 2 tbsp fresh cilantro, chopped

Slice the tomatoes in half. Remove husks from corn and grill over medium heat for 10 minutes. The corn should have some brown spots and be tender and not mushy. Cut the corn off the cob then scrape the cob with the back of your knife to get the juices. Set aside and let cool. Dice the avocado and chop the cilantro.

Honey Lime Dressing:

- Juice of 1 lime
- 3 tbsp vegetable oil
- 1 tbsp honey
- Sea salt and fresh cracked pepper, to taste
- 1 clove garlic, minced
- Dash of cayenne pepper

Add all the dressing ingredients in a small bowl and whisk to combine. Set aside.

Combine the sliced tomatoes, avocado, cilantro and grilled corn and honey lime dressing and mix gently so everything is evenly coated. Be careful not to mash the avocados. Let the salad sit for 10-15 minutes to let flavors mingle. Enjoy.

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- [Back to: For the Love of Cooking Recipe Blog](#)