



Grilled Corn and Hatch Chile Salad

Ingredients

- ½ cup Full Circle Organic Olive Oil, divided
- 6 ears yellow corn, shucked
- 4 roasted Hatch Chile peppers, peeled, stemmed, seeded and chopped.
- ½ cup tomatoes, seeded and chopped
- 2 tablespoons cilantro, chopped
- 2 tablespoons lime juice
- ¼ cup Cotija cheese, crumbled
- salt and pepper to taste

- 1.** Lightly brush the corn with remaining oil (you may not use all of it) and place them on the prepared grill. Cook, turning often, until they are bright yellow and slightly charred. If you like your salad smokier, grill corn a little longer to develop a darker char.
- 2.** Remove corn from the grill and set aside to cool.
- 3.** When the corn has cooled enough to handle, slice the kernels off the cob and place them in a large mixing bowl.
- 4.** Add the roasted Hatch Chiles and chopped tomatoes to the bowl. Stir to combine. Add cilantro and lime juice. Toss to coat. Add cotija cheese. Taste and adjust seasonings, adding salt and pepper if needed.

Chef tip:

> *Salad can be served either warm or chilled. Pairs well with grilled steak, tacos or chicken.*