

# Corn and Avocado Salad Recipe



- Total Time 20m
- Prep Time 10 m
- Calories 484

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Corn and Avocado Salad is a refreshing salad recipe, which you can easily make for your near and ones. Try this simple salad recipe to enjoy the monsoon season in the best way. This Continental salad recipe is quite colourful and amazing in taste.

### **Ingredients of Corn and Avocado Salad**

- ❖ 1 large chopped into cubes avocados
- ❖ 2 litre water
- ❖ 1/3 cup chopped basil
- ❖ 6 corn on the cob

### **For Dressing**

- ❖ 2 tablespoon white wine vinegar
- ❖ 1/4 cup extra virgin olive oil
- ❖ 1/4 teaspoon ground black pepper
- ❖ 1 teaspoon dijon mustard
- ❖ 1/4 teaspoon kosher salt

### **For The Main Dish**

- ❖ 2 cup halved cherry tomatoes
- ❖ 1/2 cup thinly sliced red onion

## **How to make Corn and Avocado Salad**

### **❖ Step 1 Cook the corns**

Put a large pot over high flame and pour water in it, bring it to a boil and cook corn for about 3 to 5 minutes. Rinse with cold water until cool.

### **❖ Step 2 Mix all the veggies**

Meanwhile, take a large bowl and add tomatoes, red onion slices, avocado (cut into 1/2-inch cubes) and basil.

### **❖ Step 3 Make the dressing**

Now, make the vinaigrette dressing by mixing together white wine vinegar, Dijon mustard, olive oil, kosher salt and ground black pepper. Whisk all the ingredients well until blended. Then cut the corn kernels off the cobs and add them to the bowl with all the veggies.

### **❖ Step 4 Pour the dressing, mix well and indulge in the goodness!**

Pour the vinaigrette dressing over the salad and toss gently to combine them together. Serve at room temperature.