



CHARRED CORN SALAD WITH ROASTED POBLANOS

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	10 MINS	45 MINS	4-6	APPLE

INGREDIENTS

- 6 EARS OF CORN, SHUCKED
- 2 AVOCADOS
- JUICE OF 2 LIMES
- 3 POBLANOS
- 1 JALAPEÑO, THINLY SLICED
- 2 TBSP OLIVE OIL
- 1 TBSP OLIVE OIL
- 1 BUNCH CILANTRO, LEAVES PICKED
- SALT AND PEPPER, TO TASTE

PREPARATION

When ready to cook, set the temperature to high and preheat, lid closed for 15 minutes.

Toss the poblanos in the olive oil and place directly on the grill grate with the corn. Cook the poblanos turning occasionally until the outside is lightly charred, about 20 minutes total.

Cook the corn until the kernels are cooked through and lightly charred, about 30-40 minutes. Remove from grill and set aside until cool enough to handle. When cooled, cut the kernels from the corn into a medium bowl.

Remove the poblanos from the grill and place in a medium bowl, cover with plastic wrap to steam for 10 minutes. After the poblanos have steamed, remove the plastic wrap and peel the skin from the poblanos. Remove the stem and seeds from the poblanos and cut into a small dice. Place in the bowl with the corn kernels.

Scoop the flesh from the avocado and place into the bowl along with the remainder of the ingredients

Toss to combine. Enjoy!

*Cook times will vary depending on set and ambient temperatures.