

TOMATO AND GRILLED CORN SALAD WITH ALMOND VINAIGRETTE

Prepared by: Ron Innes, July 2017

Food Network

6 Servings

ALMOND VINAIGRETTE

2 tablespoons sliced almond
2 teaspoons harissa paste
4 cloves garlic, thinly sliced
3 tablespoons extra virgin olive oil
1 tablespoon sherry vinegar
2 shallots, thinly sliced
Juice of 1 lime

SALAD

1 cup grilled corn kernels
2 tablespoons torn mint leaves
2 tablespoons torn fresh Italian parsley
1 tablespoon capers, rinsed
1 jalapeno, thinly sliced
½ teaspoon salt
Freshly ground black pepper
6 heirloom tomatoes, roughly chopped (about 2 ½ pounds)
½ cup crumbled goat cheese

For the vinaigrette: Combine the almonds, harissa and garlic in a small sauté pan over medium heat and sauté for 3 minutes. Remove from the heat. Whisk together the olive oil, vinegar, shallots and lime juice in a separate bowl, and then whisk in the almond-harissa mixture. For the salad: Toss together the corn, mint, parsley, capers and jalapenos in a large bowl. Season with the salt and a few grindings of fresh pepper. Add the tomatoes and toss with the vinaigrette. Garnish with the goat cheese and serve immediately.

Ron's Notes: I would make this again, but use 2 jalapenos instead of 1.

