

INGREDIENTS

UNITS SCALE

4 ears of sweet corn
4-6 cups spring mix baby greens
4-6 cups kale, roughly chopped
3 cups strawberries, diced
6 tablespoon shelled pistachios
1/2 cup blueberries
1 avocado, diced
4 ounces goat cheese, crumbled
2 tablespoon fresh basil, roughly minced
2 tablespoon fresh mint, roughly minced
Fresh ground black pepper to taste

FOR THE HONEY MUSTARD VINAIGRETTE

4 tablespoon extra virgin olive oil
4 teaspoon balsamic vinegar
2 teaspoon honey
4 teaspoon stone ground mustard
¼ teaspoon coarse salt

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INSTRUCTIONS

Grill the corn: Preheat a cast iron [grill pan](#) at medium-high heat or an outdoor grill. Drizzle corn on the cob with ½ tablespoon olive oil and salt and pepper as desired. Using [tongs](#), place on the heated grill. Cook each side until grill marks form on corn kernels, about 10 minutes total. Remove from heat when done and let cool. Slice corn kernels off the cob and set aside.

Make the vinaigrette: Whisk together all ingredients for the vinaigrette in a small bowl.

Assemble the salad: Combine all ingredients for the salad in a large bowl, including the cooked corn kernels. Drizzle with honey mustard vinaigrette. Serve immediately.