

Salt and Serenity

Sunny Summer Salad

Serves 2 for lunch

I do not add any additional oil to the salad, other than the oil used for sautéing the corn. It really does not need any.

- 2 ears corn, shucked and cut off the cob
- 1 Tablespoon olive oil
- 2 ripe nectarines, diced into ½ inch chunks
- 1 pint yellow pear or cherry tomatoes, washed and halved
- 2 ounces feta cheese, crumbled or finely diced
- 10 mint leaves, thinly sliced
- 10 fresh basil leaves, thinly diced
- Kosher salt and black pepper, to taste

1. Heat a large sauté pan over medium heat. Add olive oil. Add corn and sauté until lightly golden brown, about 3-4 minutes. Season lightly with salt and pepper. Add to large serving bowl.
2. Add diced nectarines, halved tomatoes, feta, mint and basil. Toss well. Taste and adjust seasoning if necessary.