

Recipe Name Corn, Cucumber, Tomato Salad with Avocado and Lime Dressing

Ingredients:

- 1 English Cucumber, seeded, and chopped into ½" pieces
- ½ red onion, minced
- ¾ cup jicama, peeled and chopped into ½" pieces
- 10 oz. frozen corn, thawed
- 2 medium avocados (or 1 ½ large), chopped
- 2 limes
- 1 pint cherry or grape tomatoes, quartered or halved
- ¼ tsp. cayenne
- Kosher salt to taste

Directions

1. Chop all ingredients to approximately even sized pieces.
2. Squeeze juice of both limes over salad. Season with salt and cayenne, stirring well to combine. The avocado will break down somewhat adding a creaminess to the salad.
3. Taste and adjust the salt/pepper and lime
4. Best when given at least an hour to sit before serving. Serve chilled or room temperature.