

Corn, Cucumber, Peach & Avocado Salad

Serves: 4 as a side

Ingredients

- 3 ears of grilled corn on the cob
- 1 red pepper, diced
- 1 green pepper, diced
- ½ small cucumber, diced
- 2 ripe peaches, pitted and diced
- 1 small avocado, pitted and diced
- 8 basil leaves, thinly sliced
- juice of 1 lime, plus lime wedges for serving
- 3 tablespoons Chile Lime Dressing, plus more to taste
- sea salt

Chile Lime Dressing (this makes extra)

- ¼ cup [Sir Kensington's Avocado Oil Mayo](#) or vegan [Fabanaise](#)
- 1 tablespoon olive oil
- ¼ cup chopped cilantro, including stems, plus more for garnish
- 1 tablespoon fresh lime juice, plus extra slices for serving
- ⅓ serrano chile, plus more to taste
- pinch of garlic powder
- pinch of onion powder
- sea salt



Instructions

1. Make the dressing: In a small food processor, combine the avocado mayonnaise, olive oil, cilantro, lime, serrano, garlic powder, onion powder and a few generous pinches of salt. Pulse until combined. Chill until ready to use.

2. Slice the kernels off of the grilled corn and place in a large bowl. Add the red pepper, green pepper, cucumber, peaches, avocado, basil, lime juice, a few pinches of salt, and toss. Add a few tablespoons of dressing, toss again, then taste and add more dressing and/or salt to taste. Serve with extra dressing and lime slices on the side.

Recipe by Jeanine Donofrio from her blog, [Love and Lemons](#)