

# Grilled Corn Salad with Roasted Tomatillos

1 T avocado oil or olive oil  
1 cup corn  
1 red onion, sliced, chopped  
5-6 large tomatillos, halved, chopped  
1 fresh tomato, halved, roasted, chopped  
1/2 cup fresh cilantro  
Sea salt, to taste  
Fresh cracked pepper, to taste

## Avocado Sauce:

1 garlic clove, peeled  
1 avocado, ripe  
Juice of 1 lime  
1 adobo chili  
1 T adobo chili sauce  
1 tomatillo, roasted  
1 T extra virgin olive oil  
1/4 cup cilantro  
1 tsp cumin  
1/2 tsp smoked paprika  
1/2 tsp onion powder  
Sea salt & pepper, to taste



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Grill or sauté corn on the cob until desired char then cut corn off the cob. Grill sliced onions for 10 minutes then chop. Roast halved tomatillos with skin side up under the broiler on high for 10 minutes or until skin turns golden brown. Let tomatillos cool slightly then chop. In a large bowl, gently mix roasted corn, grilled chopped onions, and roasted tomatillos and tomato until combined. Add in cilantro and season with sea salt and fresh cracked pepper.

Combine ingredients for avocado sauce in food processor or blender until smooth. Top grilled corn salad with a dollop of avocado dressing to serve.

*Recipe by Garden Chef Megan McCarthy*



ATLANTA BOTANICAL GARDEN