

## I.M. RIPE PEACH AND GRILLED CORN SALAD

Mountain View Fruits Sales

*Sweet grilled corn and I.M. Ripe Peaches come together to make the perfect summertime salad. Enjoy this salad all on its own or use it to top grilled chicken or fish.*

- 4 ears yellow corn, shucked
- 3 I.M. Ripe yellow peaches, pitted and diced
- 3 Roma tomatoes, diced
- 3-4 green onions, trimmed and thinly sliced
- 1-2 serrano peppers, stemmed and minced
- 2 tablespoons freshly squeezed lemon juice
- 2 tablespoons seasoned rice vinegar
- 2 avocados, pitted and diced
- Salt and pepper to taste

Preheat grill to medium high. Grill corn until char marks are visible on all sides, about 10-15 minutes. Let corn cool, then slice kernels off cob and transfer to a medium bowl. Stir in peaches, tomatoes, green onions, and serrano peppers. Drizzle on lemon juice and seasoned rice vinegar, and stir to combine. Add avocados and stir gently. Season to taste with salt and pepper. Makes 6 servings.

