

Summertime Tomato Salad



Prep/Total Time : 25 Minutes

Serves In : Dinner, Lunch

Description :

Refresh your summer meals with our Summertime Tomato Salad! Bursting with vibrant flavors, this salad features sweet corn, juicy cherry tomatoes, crisp yellow squash, and fresh blueberries, all tossed in a zesty olive oil and lemon dressing. Finished with a sprinkle of minced mint, salt, and pepper, it's the perfect side dish for any outdoor gathering or barbecue.

Ingredients :

- 4 medium ears sweet corn, husked

- 2 pounds cherry tomatoes (about 6 cups), halved
- 1 small yellow summer squash, halved lengthwise and sliced
- 1 cup fresh blueberries
- 1 small red onion, halved and thinly sliced
- 1/4 cup olive oil
- 2 tablespoons lemon juice
- 1 tablespoon minced fresh mint
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground pepper

Directions :

- In a 6-qt. stockpot, bring 8 cups water to a boil. Add corn; cook, uncovered, until crisp-tender, 2-4 minutes. Remove corn and immediately drop into ice water to cool; drain well.
- Cut corn from cobs and place in a bowl. Add remaining ingredients; toss to combine. Refrigerate, covered, until cold, about 30 minutes.