

# Fresh Mozzarella Salad with Avocado, Roasted Corn, and Grape Tomatoes

Adapted by Angela Moore



2 ears of sweet corn, husks removed

8 oz fresh bocconcini, small mozzarella balls (found in gourmet cheese section of market)

1 ripe avocado, halved, peeled, and cut into slices

½ pint grape tomatoes or other small tomato variety

8-10 fresh Basil leaves, cut into thin strips

Sea Salt and Fresh Ground Pepper to Taste

Several Handfuls of baby greens

Italian vinaigrette (I make Italian dressing using the Penzey's Italian dressing base)

Preheat oven to 400 degrees F.

Soak the corn in a bowl of water for 10 minutes. Place corn on baking sheet and roast for 20 minutes, until the kernels are tender. Cool to room temperature and then cut kernels off the cob.

*You could also used grilled corn*

Add the mozzarella, tomatoes, basil, salt, and pepper in the bowl with the corn. Drizzle ¼ cup of vinaigrette over mixture and mix. On a platter create a bed of baby greens. Top with mozzarella mixture. Top with avocado slices and drizzle with a touch more vinaigrette.