

Charred Corn Salad

- 4 ears of corn
- 2 tbsp of olive oil
- 1/3 cup of thinly sliced red onion
- 1 large tomato chopped
- 1/3 cup of fresh basil, torn or chopped
- ½-1 lime, juiced
- ½ tbsp of fresh chopped thyme
- Salt and Pepper to taste

Grill corn for 10-12 min. Once corn has cooled, cut kernels from cobs and put in a large bowl. Allow corn to cool to room temperature.

Mix in all remaining ingredients.

Enjoy!