

SUMMER SUCCOTASH SALAD

PREP TIME: 30 minutes



INGREDIENTS:

- 8 ears Corn (in husks)
- 1 Vidalia Onion
- 2 cups Edamame Peas
- 1-2 cups Cherry Tomatoes
- 1 cup Olive Oil
- 1/4 cup Tarragon

DIRECTIONS:

1. Peel back corn husk halfway and soak corn in cold water for 15-20 minutes.
2. Slice onion crosswise 1/2" thick.
3. Place both corn and onion on grill and cook for 5-10 minutes. Be sure to flip them every so often. Remove from grill.
4. Slice corn kernels off of the cob. Roughly chop the onion into bite-sized cubes.
5. Boil edamame for 2-3 minutes.
6. Add the mixture of corn, onion, and edamame pieces together into a large bowl.
7. Slice cherry tomatoes and also add into bowl, along with olive oil and tarragon. Mix together and enjoy!