

## **Roasted Corn and Tomato Salad**

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4 Roma tomatoes, halved lengthwise and hollowed  
2 ears of fresh corn  
(or 1 C of frozen corn, thawed and drained)  
4 scallions, chopped  
1 T olive oil, plus more for drizzling

1 T red wine vinegar  
¼ t dried oregano  
1 T chopped fresh parsley  
Salt & pepper to taste  
Fresh basil for garnish, if desired

Preheat oven to 400°.

Place corn and tomatoes (cut side up) on a baking sheet. Drizzle with olive oil and salt & pepper to taste. Roast for 20 minutes, turning ears of corn once or twice. Remove from oven and allow to cool.

Place 1 T olive oil, red wine vinegar, oregano, salt & pepper in a large mixing bowl. Whisk to combine.

Cut corn kernels from cob and place in mixing bowl with dressing. Add scallions and parsley. Mix to combine. Pile corn mixture into tomato boats.

Garnish with fresh basil, if desired.

Serves 4

