

Corn Salad



6 ears sweet corn, cooked

- 2 T butter, melted
- 1 T olive oil

1 green onion, sliced (use both white and green sections)

1 c cherry or grape tomatoes, halved

- 1/4 c cotija cheese, crumbled
- 1 T Italian parsley, chopped fine

salt and pepper to taste

limes, sliced

Remove kernels of corn from cob and place in large bowl. Stir in butter and olive oil. Add onions, tomatoes, cheese, parsley, salt, and pepper and stir to combine. Serve immediately with a side of limes. Store leftovers in refrigerator.