

# FRESH MOZZARELLA CORN TOMATO SALAD

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BY SIMPLY CREATIVE CHEF ROB SCOTT

Makes 6 cups

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## INGREDIENTS

- 3 tbsp. white wine vinegar
- ¼ cup extra-virgin olive oil
- 2 tsp. kosher salt
- Freshly ground black pepper
- 6 ears fresh corn, husked (about 4 cup corn kernels)
- 2 cup fresh tomatoes, chopped
- 1 bunch scallions (white and green), thinly sliced
- 8 oz. fresh mozzarella, cut into small cubes
- 1 ½ cup fresh basil leaves

## INSTRUCTIONS

1. Whisk the vinegar, salt and pepper in a small bowl
  2. Gradually whisk in the oil, starting with a few drops and then adding the rest in a steady stream, to make a smooth dressing
  3. Shear off the corn kernels with a sharp knife over a bowl
  4. Toss in the tomatoes, scallions, and mozzarella
  5. Pour the vinaigrette over the salad and toss to coat
  6. Cover and let set for 15 minutes or up to 2 hours
  7. Before serving, tear the basil over the salad and stir
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