



GRILLED CORN AND PEACH SUMMER SALAD

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ENJOY THE LOVELY COMBINATION OF PEACHES
AND CORN IN THIS TASTY WARM-WEATHER SALAD.

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Ingredients

- 1 grilled corn cob
- 1 thinly-sliced Ontario peach
- Red pepper brunoise (1 tbsp)
- Red onion brunoise (1 tbsp)
- Julienned heart of romaine (3 tps)
- Orange zest (1 tsp)
- Fresh orange juice ($\frac{1}{3}$ cup)
- Honey (1 tbsp)
- Dijon (1 tsp)
- Olive oil (1 cup)
- Salt & pepper (to taste)
- Crumbled feta (1 oz per salad) (6 oz)
- Radish slivers

DIRECTIONS

1. Grill and cool corn and then slice off the cob.
2. Brunoise pepper and onion.
3. Make orange vinaigrette (mix above items and make corn salsa).
4. Julienne romaine heart.
5. Slice peaches.
6. Assemble salad on the bed of julienned romaine.
7. Garnish with shaved peaches, feta, radish and fresh cracked black pepper.