

## **ROASTED CORN AND ZUCCHINI SALAD**

*(very slightly modified from [Karen's Kitchen Stories](#))*

1/4 cup extra virgin olive oil

juice and zest of 1 lime

Kosher salt and freshly ground black pepper

3 ears roasted corn, cooled, and kernels cut off

2 zucchini, chopped into 1/4 to 1/2 inch pieces

1/2 jalapeño, stemmed, seeded, and finely diced

1/2 cup chopped cilantro

Whisk the olive oil, lime juice and zest together in a small bowl until emulsified. Season with salt and pepper.

In a large bowl, add the corn, zucchini, jalapeño, and cilantro. Add the dressing and toss until combined. Season with more salt and pepper to taste.

Cover and refrigerate for at least two hours and up to 12 hours.