

Our State eats

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Squash, Corn, & Tomato Salad

Yield: 6 servings.

- 4** summer squashes, sliced
- Olive oil**, enough to coat skillet
- 4 to 6** ears fresh corn, cut from cob
- 3** heirloom tomatoes, cut into wedges
- ½** teaspoon salt
- ½** teaspoon ground black pepper
- 8 to 10** leaves fresh basil
- Balsamic vinegar glaze**

In a large skillet, sauté squash in olive oil on medium-high heat for 2 to 3 minutes. Remove from skillet and place squash in a large bowl. Add corn, tomatoes, salt, and pepper; toss ingredients together. Just before serving, add basil leaves and drizzle balsamic glaze over vegetables. Serve at room temperature or chilled.



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