



Florida Sweet Corn Salad

Makes about 6 cups

5 Ears	Florida Sweet Corn
1 Each	Poblano Pepper
½ Each	Red Onion, ¼" Dice
2 Each	Tomatoes, Seeded, ¼" Dice
4 Oz.	Feta Cheese, ¼" Dice
2 Tbs.	Cilantro, Finely Chopped
1 Each	Lime, Juiced
1 Each	Orange, Juiced
2 tsp.	Smoked Paprika
4 Tbs.	Extra Virgin Olive Oil
To Taste	Kosher Salt
To Taste	Freshly Ground Black Pepper

Method:

- Preheat the oven to 400°F
- Leaving the husks on the corn, place the corn on a sheet pan with the poblano pepper, and roast for 40 minutes
- Allow them to cool
- Husk the corn, thoroughly removing all of the silk, cut from the cob, being careful not to cut too deeply into the cob
- Peel and seed the pepper, cut into ¼" dice
- Combine all remaining ingredients in a mixing bowl, and mix well