Fresh Corn, Tomato & Mozzarella Salad

Prep: 20 minutes plus standing
Cook: 5 minutes • Serves: 6

- 3 ears fresh corn, husks and silks removed
- 1 garlic clove, minced
- 3 tablespoons extra virgin olive oil
- 1 tablespoon plus 1 teaspoon PICS red wine vinegar
- ¼ teaspoon Dijon mustard
- ¼ teaspoon PICS salt
- ⅛ teaspoon ground cayenne pepper
- 6 ounces fresh mozzarella cheese, cut into ½-inch pieces
- 1 cup halved Full Circle cherry tomatoes
- 2 teaspoons chopped fresh oregano leaves
- Large fresh spinach leaves for garnish (optional)

1. Heat large covered saucepot of water to boiling over medium-high heat. Add corn and cook 4 to 5 minutes or until corn is tender; drain. When cool enough to handle, cut corn from cobs.

2. In large bowl, whisk together garlic, oil, vinegar, mustard, salt and cayenne. Add cheese, tomatoes, oregano and corn, and toss to combine. Let stand at least 10 minutes before serving. If not serving right away, cover and refrigerate up to 1 day in advance. Serve garnished with spinach leaves, if desired. Makes about 4½ cups.

Approximate nutritional values per serving:
165 Calories, 12g Fat (4g Saturated), 15mg Cholesterol, 126mg Sodium, 10g Carbohydrates, 2g Fiber, 8g Protein