Corn Salad with Aged Cheddar

SIDES

Ingredients

- 3 ears corn
- 2 Roma tomatoes, diced
- 1 avocado, peeled and cubed
- 1/2 red onion, diced
- 1 Juice of lime
- 1 tsp salt
- 1/2 cup Truly Grass Fed Aged Cheddar, finely grated



Instructions

- 1. Shuck corn and boil in water for 10 minutes. Drain and let cool.
- 2. Slice corn from cob into a large bowl.
- 3. Add tomatoes, onions, and avocado. Drizzle with lime juice and salt. Toss together until evenly coated.
- 4. Add cheese and toss again until incorporated.

