



## Grilled Corn Salad

### Ingredients

- 2 ears of fresh corn, husked
- 1 teaspoon [Fustini's Tuscan Herb olive oil](#)
- [Fustini's Grilling Rub spice blend](#)
- 8 cups fresh arugula or baby spinach
- 4 plum tomatoes, quartered
- 1/4 cup pecan halves, toasted
- 1/4 cup shaved Parmesan cheese

### Herb Vinaigrette

- 1/2 cup [Fustini's Tuscan Herb olive oil](#)
- 1/4 cup [Fustini's Sicilian Lemon balsamic](#)
- 3 tablespoons minced fresh basil
- 1 teaspoon chopped shallot
- 1 teaspoon minced fresh rosemary

# Directions

## Step 1.

Brush corn with oil and season with grilling rub spices. Grill, covered, over medium heat or broil 4 in. from heat 8-10 minutes or until corn is crisp-tender and browned, turning occasionally. When cool enough to handle, cut corn off cobs and place in a large bowl.

## Step 2.

Add arugula, tomatoes and pecans to corn. Drizzle with half of the vinaigrette; toss to coat. Top with cheese; serve immediately. Cover and refrigerate the remaining vinaigrette for later use.

## Step 3. Herb Vinaigrette

In a small bowl, whisk vinaigrette ingredients until blended.