**Corn and Avocado Salad**

Serves 4

4 shucked ears corn

1 sliced Haas avocado

¼ cup chopped cilantro

1 TBS lime juice

1 TBS olive oil

½ tsp salt

Grill corn, rotating often, for about 15 min or until slightly charred. Let cool slightly.

Cut kernels from cob, gently toss with avocado, cilantro, lime juice, olive oil, and salt.