

## MORTON & BASSETT SPICES®

### *Grilled Corn & Tomato Toasts*



- 1 ½ cups cherry tomatoes, diced
- 1 ear of corn, or ¾ cup frozen corn
- 3 tablespoons extra virgin olive oil, plus more for drizzling
- 1 cup cucumber, diced
- 4 large slices of whole wheat bread, cut in half and toasted
- Salt and pepper to taste
- ¼ teaspoon Morton & Bassett Paprika

Grill corn for about 15 minutes, or boil for 5 minutes. Balance the corn on a cutting board and while holding the smaller end with one hand, use a large sharp knife to cut the kernels off in rows.

In a medium mixing bowl, add tomatoes, corn, cucumber, and olive oil. Toss gently to combine.

Top toasts with tomato mixture, salt and pepper, and an additional drizzle of olive oil.



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