

# GRILLED CORN AND AVOCADO SALAD WITH HATCH CHILE GOAT CHEESE DRESSING

*Rusty Hinges Ranch*



## INGREDIENTS:

- 2 ears corn, shucked and silk removed
- 1 bunch scallions, trimmed (optional)
- 3 Tablespoons olive oil
- Kosher salt and black pepper
- 4 ounces Hatch Chile Chèvre, crumbled
- ½ cup buttermilk
- 1 teaspoon freshly grated lemon zest
- 1 Tablespoon lemon juice
- 1 small garlic clove, grated
- ¼ cup finely chopped fresh parsley
- 1 medium head romaine lettuce, torn into bite-size pieces (about 8 cups)
- 1 avocado, sliced

## INSTRUCTIONS:

1. Heat a grill or grill pan over medium-high.
2. Brush corn and scallions with the oil and season with salt and pepper.
3. Arrange on the grill and cook, turning occasionally, until corn kernels are browned in spots, 6 to 8 minutes, and the scallions are charred all over and tender, 9 to 10 minutes.
4. Transfer vegetables to a cutting board and let cool slightly.
5. In a medium bowl, using a whisk, mash the chèvre into a coarse paste.
6. Whisk in buttermilk, lemon zest and juice and garlic, then stir in parsley.
7. Season with salt and pepper, to taste.
8. In a large bowl, toss lettuce with half the chèvre dressing and arrange on a platter. Cut corn kernels off the cob and slice scallions into bite-size pieces. Arrange avocado slices, corn and scallions on top of the lettuce. Serve with remaining dressing.