



Makes 8 cups
Preparation Time: 30 minutes
Cook Time: 30 minutes

INGREDIENTS:

3 tablespoons lime juice

2 teaspoons chili powder

8 ears fresh sweet corn, husks
and silks removed

2 15-oz. cans no-salt-added
black beans, rinsed and drained
(3 cups)

¾ cup chopped red bell pepper

¾ cup chopped red onion

1 avocado, halved, seeded,
peeled, and chopped

1 teaspoon Dijon mustard

1 teaspoon pure maple syrup

1 fresh jalapeño chile, seeded
and minced

Sea salt, to taste

Freshly ground black pepper, to
taste

¾ cup chopped fresh cilantro

Grilled Corn Salad with Jalapeño Dressing

Imagine munching on this colorful grilled corn salad on a **hot summer day** when you're craving something light, refreshing, and full of flavor. The smoky corn kernels are mixed with hearty black beans, tangy red onion, crunchy bell pepper, and creamy avocado to create the perfect **Mexican-inspired** medley. But be prepared for the heat: Chili powder infuses the salad with smoky spice, and minced jalapeños in the dressing add fiery pockets of flavor to the veggie jumble. Lime juice, maple syrup, and Dijon mustard lend a cooling touch that helps balance out the flavor profile of this tasty salad. If you want to bring it to a picnic or any make-ahead scenario, wait to add the avocado until just before serving.

For more grilled corn recipes, check out these tasty ideas:

- [Grilled Corn Succotash](#)
- [Grilled Corn on the Cob with Chipotle-Lime Rub](#)
- [Sweet Potato Steaks with Grilled Salsa](#)
- [Grilled Street Corn Pizza](#)

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- 1** In a small bowl combine 1 tablespoon lime juice and the chili powder. Brush over corn. Grill corn, covered, over medium 8 to 10 minutes or until corn is tender and browned in places, turning occasionally. Cool corn 15 minutes or until cool enough to handle. Cut corn off cobs.
- 2** In a large bowl combine corn kernels and the next four ingredients (through avocado). In a small bowl whisk together the remaining 2 tablespoons lime juice, the mustard, maple syrup, and 2 tablespoons water. Stir in jalapeño. Drizzle over corn mixture; toss to coat. Season with salt and black pepper. Sprinkle with cilantro.