

CHARRED SUMMER SALAD



This bright, smoky salad from Leanne Brown is packed with seasonal flavor—and a little crunch from a surprising topping: popcorn!

INGREDIENTS

- 2 medium zucchini
- 2 cobs corn
- 1 Tbsp. olive oil
- Salt and pepper to taste
- 2 oz. cotija or feta crumbled
- 1 cup popcorn
- Dressing
- 1 lime juiced
- 1 Tbsp. olive oil
- 1/2 tsp. chili powder
- Salt and pepper

INSTRUCTIONS

1. Chop off both ends of the zucchini, then slice each into four long sticks. Shuck the corn. Lay the zucchini and corn on a baking tray, then rub them with oil, making sure they're well coated. Sprinkle with salt and pepper.
2. Broil (or barbecue) for 2 to 5 minutes, depending on how powerful your broiler is. Turn the corn over to ensure it cooks evenly. The zucchini should start to blacken in some spots. This is good! Broil for another 2 to 5 minutes, until the vegetables are lightly charred.
3. Mix the dressing in a large bowl. Taste, and adjust seasoning to your preferences.
4. Chop the zucchini into bite-sized pieces and slice the corn kernels from the cob. Transfer the vegetables into the bowl with the dressing. Add the crumbled cotija or feta and mix. Sprinkle popcorn over top, then dust with a little extra chili powder, salt, and pepper.