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## Barbecued corn-chicken salad

By Susie Iventosch

(Serves 4-5 as a main lunch dish and 8 as a side dish)



Barbecued corn-chicken salad Photo Susie Iventosch

### INGREDIENTS

Salad

Corn Preparation:

6 ears corn (precooked on the grill and cooled)

2 tablespoons canola oil

3 teaspoons cajun spice

1 teaspoon lemon pepper

1/4 teaspoon cayenne pepper

Remaining salad ingredients:

4 large tomatoes, cut into bite-sized pieces

1/4 cup minced parsley or cilantro

2 chicken breasts, grilled and cut into bite-sized pieces

2 slices bacon, chopped

2 avocados, cut into bite-sized pieces

1/2 cup grated sharp white or yellow cheddar

1 teaspoon Tajin spice\*

Garnishes: tomato wedges, avocado slices, extra grated cheddar and sprigs of parsley.

\*<http://www.tajin.com/products>

### Dressing

In a jar with a tight-fitting lid combine and shake well:

1/3 cup red wine vinegar

1/3 cup salsa

2 teaspoons of your favorite hot sauce

Juice of 1/2 lime

2/3 cup olive oil

### DIRECTIONS

Brush corn with canola oil and season with cajun spice, lemon pepper and cayenne. Barbecue corn over

medium heat for approximately eight minutes, rotating four times to grill each side of the corn. Cool completely and then cut corn off the cobs. Set aside. Can be done a few days ahead of time.

When ready to make salad, combine corn with remaining salad ingredients. Season with Tajin and toss with dressing. Garnish with extra tomato wedges, avocado slices, cheese and a sprig of parsley.

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