

Leftover Grilled Corn Salad

Recipe 167 of 365

There are some things I love eating the next day, cold, straight out of the fridge: macaroni and cheese, grilled steak, roasted chicken, and potato salad come to mind. But leftover cold grilled corn has never been high on that list. It tends to linger, ignored, in the back of the fridge, until my husband takes pity on it and throws it away.

Here, a reason to grill extra corn. The feta gives it a great creamy texture. Sliced red grape tomatoes would make a tasty addition.

TIME: 10 minutes (with grilled corn)

MAKES: 2 to 4 servings as a side dish

2 cups corn, from about 3 leftover grilled corn cobs
2 tablespoons crumbled feta cheese
1/4 cup toasted pine nuts
1/4 cup loosely packed, roughly chopped fresh parsley
2 tablespoons extra virgin olive oil
1 tablespoon red wine vinegar
Salt and freshly ground pepper, to taste

Mix all ingredients in a bowl until well blended, and serve.