# Awesome Salad

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 ear of corn - a man-sized handful of arugula - 1 tomato - some fresh thyme - basil pesto (make your own or...buy it) - 1/2 red onion (I used 1/4 of a white onion) - a few seconds of splashing olive oil - a few less seconds of splashing balsamic vinegar

## Instructions

So this was pretty much what I had in my refrigerator. I'm sure if you added whatever else YOU have in your fridge, it'll still be good, maybe. Anyway, this is decidedly delicious. 1. Pre-heat your oven to 350 degrees F. Throw your ear of corn in there for 35 minutes, husk and all. Trust me, this is the best way to cook corn and keep all the sweetness and tenderness. 2. Chop up the arugula, tomato, and onion and toss it all with the thyme into a bowl. Add the olive oil and vinegar. 3. When the corn's done, unhusk and use a knife to scrape off all the kernels into the bowl. Add the pesto and toss. 4. Eat. Feeds 1 one hungry person (me) or 2..less hungry people. Woohoo!