



Roasted Corn and Black Bean Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

This is one of my favorite summer dishes, great alongside a grilled meal outside. Try it slightly warmed with lemon-ginger grilled shrimp and warm corn tortillas (above), at room temperature as a potato salad picnic alternative, or make up something else entirely (and report back). When you are dicing up your ingredients, try to make them all about the same size.

- fresh corn
- red bell pepper
- zucchini
- yellow onion
- fresh pineapple
- garlic
- jícama
- fresh lime juice
- cayenne pepper
- cooked black beans

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- black pepper
 - Kosher salt

Instructions

1. Heat a small amount of vegetable oil in your favorite skillet – I prefer to use my big ol' cast iron pan for this.
2. Once hot but not smoking, add the corn kernels and cook until well browned.
3. Remove the corn to a bowl and wipe out skillet if necessary. Add a bit more oil and moderate the heat.
4. Cook the garlic, bell pepper, onion, pineapple, and zucchini until the vegetables are just done and the pineapple is caramelized. Bear in mind they will have different cooking times.
5. Squeeze lime juice over jícama and sprinkle on a generous amount of cayenne pepper.
6. Combine all ingredients: the pan-roasted corn, caramelized pineapple, cooked beans and veggies, seasoned jicama, salt, and pepper.
7. If possible, let salad rest a few hours or overnight to let the flavors deepen.
8. Serve warm, cold, or at room temperature.