

Zucchini and Tomato: a perfect pair

Zucchini, Tomato, Corn Salad



Photo by Carolyn Scott
Photography

1 1/2 lb medium zucchini
1 1/4 teaspoons salt
1 cup fresh corn kernels (cut from 2 ears)
2 tablespoons fresh lemon juice
1/2 teaspoon sugar
1/4 teaspoon black pepper
1/4 cup extra-virgin olive oil
8 oz grape or cherry tomatoes, halved lengthwise (2 cups)
1/4 cup thinly sliced fresh basil

1. Special equipment: an adjustable-blade slicer with julienne cutter or a julienne peeler
Working with 1 zucchini at a time, cut lengthwise into very thin (julienne) strips with slicer, turning zucchini and avoiding core. Discard core.

2. Toss zucchini strips with 1 teaspoon salt and let drain in a colander set over a bowl, covered and chilled, 1 hour.

3. Gently squeeze handfuls of zucchini to remove excess water and pat dry with paper towels.

4. Cook corn in a small saucepan of boiling water until tender, about 3 minutes. Drain, then rinse under cold water and pat dry.

5. Whisk together lemon juice, sugar, pepper, and remaining 1/4 teaspoon salt in a large bowl, then add oil in a slow stream, whisking. Add zucchini, corn, tomatoes, and basil and toss well.

Cooks' note: Salad (without dressing and basil) can be made 4 hours ahead and kept, covered, at room temperature.

By: *Brian Adornetto, a professional chef, culinary instructor, and freelance food writer. (See Meet our Farmers)*