Fresh Tomato & Corn Salad
Adapted from “A DASH of Aloha”

Serves 4

Fresh Kahuku corn, with kernels cut-off 4 (~4 cup)
Ripe Hamakua tomatoes, chopped 2 cup
Black olives, cut in half ¼ cup
Thinline (slivers) sliced sweet Maui onion ¼ cup
Fresh basil, julienned ½ cup
Garlic clove, pressed 1 tsp.
Extra-virgin olive oil 2 T
White balsamic or red wine vinegar 1 T
Salt ¼ tsp.
Pepper 1/8 tsp.
Manoa or Green leaf lettuce 2 cup

1. Toss all together in a large bowl and let side about 1 hour to allow flavors to develop and absorb into the vegetables. Serve on bed of lettuce.

Fresh, locally grown tomatoes are full of flavor, taste sweet and juicy, and not watery like the tomatoes that are picked green and ripened in containers on route to Hawaii.

Tomatoes are best kept in a cool place in room temperature, not refrigerated.

This is a dish that allows for a great variation of texture and flavors depending on the type of olives (green, black, cured), tomatoes, onions (sweet, red), salad greens (lettuce, spring greens, spinach) that you use.