

# PESTO CORN SALAD WITH SHRIMP

Preparation: 10 min.. | Cooking: 20 min. | Servings: 4

## INGREDIENTS

*4 medium ears sweet corn, husked*  
*1 medium ripe avocado, peeled and chopped*  
*1 pound uncooked shrimp (31-40 per pound), peeled and deveined*  
*1 1/2 cups cherry tomatoes, halved*  
*1/2 cup packed fresh basil leaves*  
*1/4 cup olive oil*  
*1/2 tsp. salt, divided*  
*1/8 tsp. pepper*



## INSTRUCTIONS

In a pot of boiling water, cook corn until tender, about 5 minutes. Drain; cool slightly. Meanwhile, in a food processor, pulse basil, oil and 1/4 teaspoon salt until blended. Cut corn from cob and place in a bowl. Stir in tomatoes, pepper and remaining salt. Add avocado and 2 tablespoons basil mixture; toss gently to combine. Thread shrimp onto metal or soaked wooden skewers; brush with remaining basil mixture. Grill, covered, over medium heat until shrimp turn pink, 2-4 minutes per side. Remove shrimp from skewers; serve with corn mixture.