Roast Corn, Fennel, Heirloom Tomato Salad

Ingredients

- 2 ears of corn
- 1 fennel bulb
- 4 tomatoes
- Handful arugula
- 1-2 tablespoons red wine vinegar
- 3-4 tablespoons olive oil
- Fresh ground pepper

Instructions

1. Remove the corn leaves and grill the corn until golden brown on a BBQ or on an open gas flame. Let it cool and cut the corn from the cob.

2. Slice fennel into wedges, rub with a little olive oil and grill, roast or bake in the oven. Let it cool and dice.

3. Slice or wedge the heirloom tomatoes.

4. Mix corn, roasted fennel, and fennel fronds.

5. Put the mix on to a platter and place tomato wedges on top of the mix.

6. Sprinkle some coarse salt, such as Maldon salt.

7. Sprinkle the mix with red wine vinegar.

8. Garnish with your choosing of arugula leaves, a handful of rough-chopped parsley, basil, or oregano, and it’s ready to serve.