
Zaater Corn Salad

Cook Time: 10 min

prep Time: 15 min

total Time: 25 min

servings: 4

Ingredients:

Corn & Marinade

- 3 cups (400g) frozen or canned sweetcorn
- 3 tablespoons olive oil
- 1 teaspoon apple cider vinegar
- 1 1/2 tablespoons zaater seasoning

Dressing

- 1/4 cup olive oil
- 1 large garlic clove
- 1 teaspoon ground cumin
- 1 1/2 tablespoons apple cider vinegar
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1/8 teaspoon cardamom powder

Salad

- 1/4 cup white onion, finely chopped
- 1 jalapeno, stems and seeds removed, finely chopped
- 1/2 cup parsley, chopped
- 1/2 cup cilantro, chopped
- 1/2 cup cherry tomatoes, sliced in half
- 1/2 cup sweet red pepper, diced
- 1/2 cup celery, sliced
- 2 tablespoons coconut flakes
- 1/4 cup hazelnuts, roughly chopped

Instructions:

1. Heat the broiler with a rack in the uppermost position.
2. If using frozen, defrost the corn by pouring boiling water then drain and set aside. If using canned or jarred corn, just drain the liquid.
3. Combine the marinade ingredients in a small bowl and whisk to blend.
4. Mix the corn with all the zaater marinade. Then spread it out evenly on a rimmed baking sheet and then broil until charred about 8 minutes. Set aside to cool.
5. Meanwhile, prepare the rest of the salad ingredients and whisk together the dressing ingredients.
6. Add the rest of the salad ingredients to the corn (except the coconut and hazelnuts if using) followed by the dressing. Taste and add more salt if you prefer.

7. Transfer to your serving dish and sprinkle with the coconut and hazelnuts.