

Grilled Corn and Asparagus Salad

¼ yellow onion, diced
1 jalapeño pepper, seeded, membranes removed, finely diced
1 tbs. chives, chopped
1 tsp. fresh tarragon
3 tbs. heavy cream
1 tsp. white wine vinegar
2 garlic cloves, minced
¼ tsp. freshly ground black pepper
½ tsp. Kosher salt
4 ears fresh, sweet corn
1 bunch asparagus, trimmed

Combine first 7 ingredients (through garlic cloves) in a large bowl; whisk to combine. Season with S&P. Chill in fridge at least 1 hour.

Grill corn and asparagus* until cooked through (about 20 min. for corn; 5 for asparagus). Allow to come to room temperature.

Add corn and asparagus to heavy cream mixture. Toss gently to coat. Garnish with fresh chives if desired.

*You can also roast the veggies if you'd prefer. Wrap the corn in foil, and roast at 400 for about 20 minutes. Toss the asparagus with olive oil, salt, and pepper. Lay on a baking sheet, and roast at 400 for about 20 minutes.



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