Southwest Tomato and Corn Salad

1 1/2 pounds rips mixed tomatoes

salt and pepper

1 ear corn, cooked, kernels cut from cob

1/4 cup olive oil

1 Tablespoon shallot

1 Tablespoon jalapeno, minced

2 teaspoons lime juice

1/2 cup queso fresco

2 Tablespoons fresh cilantro

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Cut tomatoes into 1/2" thick wedges. Cut wedges in halt crosswise.

Arrange tomatoes into a large platter. Sprinkle with salt and pepper.

Sprinkle corn over top.

Whisk together oil, shallot, jalapeño, lime juice, 1/2 t. salt and 1/4 t. pepper.

Spoon dressing over tomatoes.