**Corn salad with tomatoes and feta**

* 3 Corn on the cob
* 1 cup cherry tomatoes
* 1 cup rocket leaves, washed and cut in half
* ½ cup Red onion, chopped finely
* 1/3 cup Fresh basil, picked and sliced thinly
* 2 Tbsp Apple cider vinegar
* 2 Tbsp Olive oil
* ¼ tsp Garlic powder
* ¼ tsp dried chilli
* ½ tsp Salt
* ¼ tsp pepper
* ½ cup feta cheese crumbled

PUT IT ALL TOGETHER;

1. **Cook the corn:** Bring a [large pot](https://amzn.to/3ShqJtS) of water to a boil. (This takes about 15 to 20 minutes, so plan accordingly.) Shuck the corn, removing the silk. When the water is boiling, place the corn cobs in the pot. Boil covered for 4 minutes, until bright yellow. Run under cool water until cool enough to touch. Alternate method: [Roast the corn in the oven](https://www.acouplecooks.com/oven-roasted-corn-on-the-cob/) or over bbq
2. **Cut the corn:** cut over a baking tray to catch the kernels, use a chef’s knife to slice down and remove the corn from the cob.
3. **Chop the vegetables:** Meanwhile, dice the cherry tomatoes. Finely chop the red onion. Chop the basil.
4. **Mix in the dressing:** In a large bowl, mix all vegetables with the apple cider vinegar, olive oil, garlic powder, chili powder, salt, fresh ground black pepper to taste, and optional feta crumbles.
5. **Serve.**