

# Tomato Basil Corn Salad with Shallot Miso Dressing

## Ingredients:

- 3 large ripe heirloom tomatoes, cored and cut into 1-inch pieces, or 2 cups halved cherry tomatoes
- 1/2 tsp. salt
- 1/3 cup extra virgin olive oil
- 1 Tbs parsley, minced
- 3 Tbs red wine vinegar
- 1/2 Tbs Dijon mustard
- 1 Tbs reduced-sodium soy sauce
- 1 Tbs white miso
- 1/4 cup diced shallots
- 3 cups fresh corn kernels
- 1/4 cup shaved parmesan cheese
- 1/2 cup fresh basil, torn into small pieces

Place tomatoes in a large bowl and sprinkle with salt. Let set 20 to 30 minutes. Combine oil, parsley, vinegar, mustard, soy sauce, miso, and shallots in a pint jar. Seal and shake until blended. You can also add these ingredients to a blender to combine. Add the vinaigrette dressing, corn, cheese and basil to tomatoes. Toss gently to combine, serve immediately, and most importantly, ENJOY! :)

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"Life is 10% of what happens to you and 90% of how you react to it." - Anonymous***