

Char-grilled sweetcorn & turkey peri peri salad



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Preparation 25 mins | Cooking 10 mins | Serves 4

All the family will love this wonderful summer salad, it's great for an easy dinner on hot nights.

3 cobs sweetcorn, husks removed
200g punnet mini roma tomatoes, halved
2 Lebanese cucumbers, chopped
2 green onions (shallots), thinly sliced
300g sliced turkey breast, roughly chopped
1 cup grated reduced fat cheddar cheese
½ cup coriander leaves, chopped
1 just-ripe avocado
1 tbs lemon juice
mini tortillas, warmed, to serve

Peri peri sour cream dressing:

¼ cup reduced fat sour cream
1 tbs lemon juice
2-3 tbs (to taste) mild peri peri sauce

STEP 1 Preheat a char-grill pan or barbecue on high heat. Cook corn, turning occasionally, for 10 minutes or until slightly charred. Set aside to cool.

STEP 2 Combine tomatoes, cucumbers, green onions, turkey, cheese and coriander in a large bowl. Slice the corn kernels from the cobs and add to salad mixture.

STEP 3 To make peri peri sour cream dressing, combine all ingredients in a bowl and whisk until smooth. Drizzle dressing over salad and toss to combine.

STEP 4 Peel and chop the avocado and toss with lemon juice. Spoon salad into serving bowls. Top with avocado. Serve with the peri peri sour cream dressing and warm tortillas.