

Sweet Corn, Tomato & Spinach Salad with Blue Cheese



INGREDIENTS

2 Tbs. finely chopped shallot
2 Tbs. white balsamic vinegar
1 tsp. sherry vinegar
1 tsp. Dijon mustard
1/2 tsp. chopped fresh thyme leaves
1/3 cup extra-virgin olive oil, plus more to taste
Kosher salt and freshly ground black pepper
6 cups lightly packed baby spinach (about 6 oz.)
3 cups fresh corn kernels, from about 3 cobs, raw or cooked
2 cups multicolor cherry tomatoes, halved
1 cup crumbled blue cheese (about 3 oz.)
1 Tbs. thinly sliced chives

METHOD

Put the shallot in a small bowl or jar with a lid. Add the two vinegars, mustard, and thyme, and whisk or shake to combine. Add the olive oil, and whisk or shake to combine. Add 1/2 tsp. salt, 1/2 tsp. pepper, and additional oil, 1 Tbs. at a time, if the dressing is too sharp.

In a large bowl, toss the spinach, corn, and tomatoes with just enough dressing to lightly coat. Serve the salad topped with blue cheese and chives. Bring any remaining dressing to the table.