



Preparation: 20 minutes | Cooking: 5 minutes | Servings: 4

Ingredients:

- 4 medium ears sweet corn, husked
- 1/2 cup packed fresh basil leaves
- 1/4 cup olive oil
- 1/2 teaspoon salt, divided
- 1-1/2 cups cherry tomatoes, halved
- 1/8 teaspoon pepper
- 1 medium ripe avocado, peeled and chopped
- 1 pound uncooked shrimp (31-40 per pound), peeled and deveined

Instructions:

In a pot of boiling water, cook corn until tender, about 5 minutes. Drain and cool slightly. Meanwhile, in a food processor, pulse basil, oil and 1/4 teaspoon salt until blended. Cut corn from the cob and place in a bowl. Stir in tomatoes, pepper and the remaining 1/4 teaspoon salt. Add avocado and 2 tablespoons of the basil mixture; toss gently to combine. Thread shrimp onto metal or soaked wooden skewers and brush with the remaining basil mixture. Grill, covered, over medium heat until shrimp turn pink, 2 to 4 minutes per side. Remove shrimp from skewers and serve with the corn mixture.