Charred Corn, Radish, Jicama, & Green Bean Salad w/ Lime Dressing

Recipe adapted from Serious Eats

Total Cook Time: 30 minutes | Servings: 6 – 8

EQUIPMENT: Knife, cutting board, medium bowl, whisk, large pot, large non-stick or cast-iron skillet, spatula, large serving bowl, and colander

INGREDIENTS:
- 2 limes, zested and juiced (about 1 ½ tablespoons lime juice and ½ teaspoon lime zest)
- 1 teaspoon honey
- 4 tablespoons extra virgin olive oil
- Kosher salt and freshly ground black pepper, to taste
- 1 tablespoons vegetable oil
- 3 ears corn, shucked, kernels cut off with a knife (about 1 ½ cups kernels)
- 1 red or orange bell pepper, cut into ½-inch squares
- 1 jalapeño or serrano pepper, finely minced
- 4 scallions, finely sliced, whites and greens reserved separately
- 4 ounces green beans, ends trimmed, cut into 1-inch lengths
- 4 ounces radishes, cut into bite-sized pieces (quarters, sixths, or eighths, depending on size)
- 1 bulb jicama, peeled and cut into ¾-inch dice (about 1 ½ cups)*
- ½ cup cilantro, roughly chopped

*Can substitute with another crunchy vegetable - kohlrabi, cucumber, cabbage, etc.

DIRECTIONS:
2. Bring a large pot of salted water to a boil.
3. Heat vegetable oil in a large non-stick or cast-iron skillet over high heat until shimmering. Add corn, shake once to distribute, and cook without moving until darkly charred on first side, about 3 minutes. Toss and flip corn and repeat until corn is covered in dark spots, about 8 minutes total.
4. Add bell pepper, jalapeño, and scallion whites to corn. Cook, tossing frequently, until softened, about 2 minutes. Season to taste with salt and pepper. Transfer to a large bowl and allow to cool for a few minutes.
5. Add green beans to boiling water and cook just until tender-crisp, about 3 minutes. Drain beans and run under cold running water until cool.
6. Add beans to bowl with corn. Add radishes, jicama, cilantro, scallion greens, and dressing and toss to combine. Season to taste with salt and pepper. Serve.