



# Fresh Caprese Corn Salad Recipe

## A Sweet and Tangy Start

Let's start with the honey balsamic reduction. It sounds fancy, doesn't it? But it's just vinegar and honey cooked down. It becomes thick and sweet and tangy all at once.

I love watching it bubble in the pan. It makes the whole kitchen smell rich and a little bit sweet. You have to let it cool completely. This matters because a hot dressing would wilt our fresh, crunchy veggies. We want everything to stay bright and happy.

## Sunshine in a Bowl

Now, for the star of the show: the corn. Cooking fresh corn for just a few minutes makes it so sweet. It's like capturing a bit of summer sunshine in a kernel.

I remember my grandson trying to shuck corn for the first time. He got silk everywhere! I still laugh at that. Fun fact: a single ear of corn usually has an even number of rows, often 16. Isn't that neat? Do you have a funny kitchen memory to share?

## The Happy Mix

This next part is my favorite. We get to mix everything together. You have the yellow corn, red tomatoes, and green avocado. It's so colorful!

Add the soft mozzarella pearls and the sharp red onion. Doesn't that smell amazing? All these different textures and flavors are about to become friends. Toss it gently. We don't want to squish our beautiful ingredients.

## Why We Make It With Love

This salad is more than just food. It's about sharing good things with people you love. Using fresh, simple ingredients shows you care.

That's a life lesson, I think. The best things are often the simplest ones. A shared meal can make a hard day better. What's a simple meal that always makes you feel good?

## Your Turn to Create

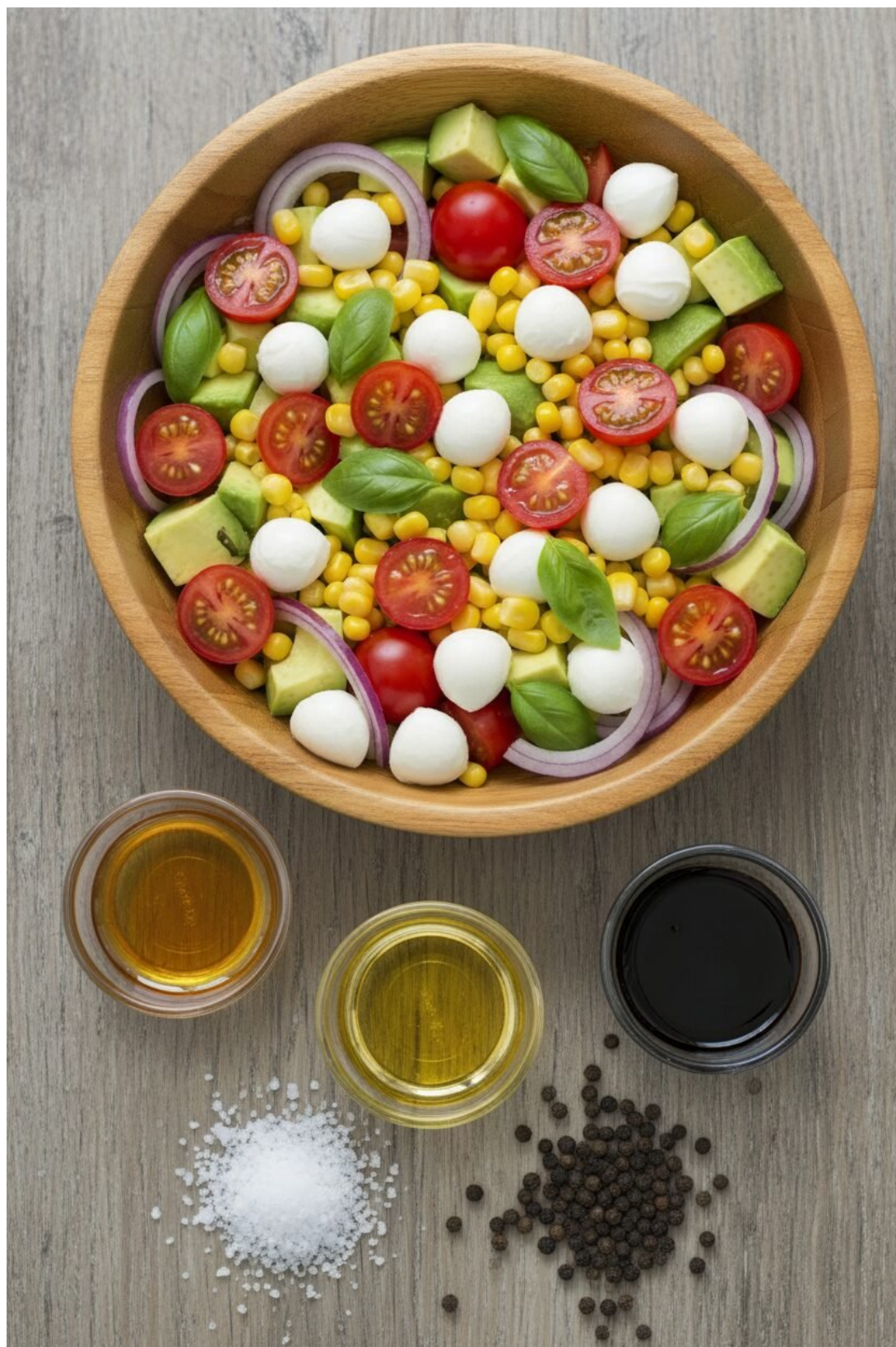
Now it's your turn. Drizzle that cool, dark reduction over the bright salad. Watch how it makes all the colors pop. Give it one final, gentle toss.

This salad is best eaten right away. It's a celebration of now. I love serving this at picnics. Would you rather bring this to a backyard party or enjoy it on a quiet porch?

## Ingredients:

Ingredient	Amount	Notes
Balsamic vinegar	½ cup (127.5 g)	For the Honey Balsamic Reduction
Honey	2 tablespoons	For the Honey Balsamic Reduction
Sweet corn	3 ears	Shucked; or 1 can (15.25 ounces) drained
Mozzarella pearls	8 ounces	
Cherry tomatoes	1 cup (149 g)	Halved
Avocado	1	Ripe, diced
Red onion	¼ cup	Finely diced
Fresh basil	¼ cup	Finely diced
Extra virgin olive oil	1 tablespoon	
Kosher salt	½ teaspoon	
Black pepper	¼ teaspoon	Freshly ground





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# A Salad That Tastes Like Sunshine

Hello, my dear! Come sit with me. Summer is the perfect time for a bright, happy salad. This one is full of cheerful colors and sweet flavors. It always reminds me of my garden on a warm afternoon. Doesn't that smell amazing? The honey and balsamic vinegar make a lovely, sweet-and-tangy dressing. It's like a little party in a bowl.

See also [Easy Granola Bars](#)

Let's start with that special dressing. **Step 1:** Pour the balsamic vinegar into a small pot. Let it bubble over medium-high heat. Then turn the heat down to a gentle simmer. You will watch it slowly get thicker. It should coat the back of your spoon nicely. This takes about ten to fifteen minutes.

Now for the sweet part. **Step 2:** Take the pot off the heat. Stir in two big spoonfuls of honey. The honey makes it shine. Let this mixture cool completely on the counter. (A hard-learned tip: If you add it to the salad warm, it wilts the beautiful basil!). While it cools, we can work on the rest.

Time for the star of the show. **Step 3:** Boil some water in a big pot. Gently drop in your three ears of corn. Let them cook for just three to five minutes. You want them to stay a little crunchy. Then drain the hot water and let the corn cool. Once it's cool, you can slice the kernels off the cob. I still laugh at the time kernels flew all over my kitchen!

Let's bring everyone together. **Step 4:** In your biggest bowl, combine the corn, mozzarella pearls, and halved tomatoes. Add the creamy avocado and the sharp red onion. Don't forget the fresh basil! A little

olive oil, salt, and pepper go in next. Toss it all gently with your hands or two spoons. **Do you think the mozzarella pearls look like tiny, tasty marshmallows? Share below!**

The final touch is the best part. **Step 5:** Drizzle your cooled honey balsamic reduction all over the salad. Give it one last gentle toss to mix everything. The colors will look so pretty. Now it is ready to serve and enjoy immediately. I love how all the flavors come together.

**Cook Time:** 20 minutes

**Total Time:** 35 minutes

**Yield:** 4 servings

**Category:** Salad, Side Dish

## Make It Your Own

The best recipes are the ones you can play with. Here are a few fun twists on our Caprese Corn Salad. You can try something new each time you make it. I love hearing how you make it special in your own kitchen.

See also [Roasted Fall Vegetable Salad](#)

**The Picnic Perfect:** Add a cup of cooked, cooled pasta shells. It makes the salad more filling for a day out.

**The Little Kick:** Mix in a finely chopped jalapeño. It gives the salad a nice, spicy surprise with every bite.

**The Peach Fuzz:** Swap the tomatoes for a ripe, diced peach. It makes the whole salad taste even more like summer.

**Which one would you try first? Comment below!**

## Serving It Up With Style

This salad is wonderful all on its own. But it also loves to have friends on the plate. For a simple lunch, I serve it with thick, crusty bread. You can also spoon it over a bed of fresh greens. It makes a lovely side for grilled chicken or fish. I like to garnish it with a few whole basil leaves. It looks so fancy, but it's so easy.

What should we drink with it? A chilled glass of crisp rosé wine is a lovely choice for the grown-ups. For a fun treat for everyone, try sparkling water with a squeeze of fresh lemon. It's so refreshing on a hot day. **Which would you choose tonight?**







## Fresh Caprese Corn Salad Recipe

### Keeping Your Corn Salad Fresh

This salad is best eaten right away. But I know life gets busy. You can keep it in the fridge for a day. Just cover the bowl tightly with plastic wrap.

I do not recommend freezing this one. The avocado and tomatoes will get very mushy. They lose their happy, fresh texture. I learned this the hard way with a different salad once. It was a sad, soupy mess.

Making a big batch saves time for lunches. Store the dressing separately. Pour it over just before you eat. This keeps everything crisp and delicious. **Have you ever tried storing it this way? Share below!**

### Simple Fixes for Common Salad Troubles

Is your balsamic reduction too thin? Just let it simmer a bit longer. It will thicken as it cools. I remember when I first made one. I was so impatient. I poured it on too soon.

Is your avocado turning brown? A little extra lemon juice can help. Toss the avocado in it right away. This keeps your salad looking bright and pretty. Getting the look right makes you feel proud of your food.

Is the red onion too strong? Soak the diced pieces in cold water. Just ten minutes will do the trick. This makes the flavor much milder and sweeter. It is a small step for a big flavor win. **Which of these problems have you run into before?**

See also Presto Pesto Hamburger Mac

## Your Quick Caprese Corn Salad Questions

**Q: Is this recipe gluten-free?**

A: Yes, all the ingredients are naturally gluten-free. Enjoy it without worry.

**Q: Can I make it ahead?**

A: You can chop everything a few hours early. Keep the parts in separate containers.

**Q: What if I do not have mozzarella pearls?**

A: A fresh mozzarella ball, chopped up, works just as well. *Fun fact: Fresh mozzarella is stored in water to keep it soft.*

**Q: Can I double the recipe for a crowd?**

A: Absolutely. Just use a much bigger bowl for mixing.

**Q: Any other add-in ideas?**

A: A handful of fresh arugula adds a nice, peppery kick. **Which tip will you try first?**

## A Note From My Kitchen to Yours

I hope you love making this sunny salad. It always reminds me of summer picnics. Food tastes better when shared with good people.

I would love to see your creation. Your kitchen adventures make me so happy. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!

—Elowen Thorn.

*You need to try !*



# Fresh Caprese Corn Salad Recipe

[Savorydiscovery.com](http://Savorydiscovery.com)



## Fresh Caprese Corn Salad Recipe







[Print Recipe](#)

# **Fresh Caprese Corn Salad Recipe**

Author: Elowen Thorn

Cooking Method: [Stovetop](#) [No-Cook](#)



Cuisine: [Italian](#) [American](#)





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Courses: [Lunch](#) [Side](#)

Difficulty: **Beginner**

Prep time: **15 minutes**



## Fresh Caprese Corn Salad Recipe | 20

Cook time: **20 minutes**



Rest time:

Total time: **35 minutes**



Servings: **4 servings**



Calories:**383 kcal**

Best Season: **Summer**

## **Description**

Experience the delightful combination of sweet summer corn, fresh

mozzarella, and ripe tomatoes in this vibrant Caprese Corn Salad.

## Ingredients

- ☐ ½ cup (127.5 g) balsamic vinegar
- ☐ 2 tablespoons honey
- ☐ 3 ears sweet corn, shucked (or 1 can of sweet corn, 15.25 ounces, drained)
- ☐ 8 ounces mozzarella pearls
- ☐ 1 cup (149 g) cherry tomatoes, halved
- ☐ 1 ripe avocado, diced
- ☐ ¼ cup red onion, finely diced
- ☐ ¼ cup fresh basil, finely diced
- ☐ 1 tablespoon extra virgin olive oil
- ☐ ½ teaspoon kosher salt
- ☐ ¼ teaspoon freshly ground black pepper

## Instructions

1. To a small saucepan over medium-high heat, add the balsamic vinegar. Bring to a boil. Then, reduce heat to medium-low, stirring occasionally until the liquid is reduced by half, 10-15 minutes. The balsamic reduction should be thick enough to coat the back of a spoon.
2. Remove the balsamic vinegar from the heat and stir in the honey. Set aside to cool completely.
3. While the honey balsamic reduction cools, bring a large pot of water to a boil. Add the corn and cook for 3-5 minutes. Then, drain the corn and let it cool before cutting off the kernels.
4. In a large mixing bowl, combine the corn, mozzarella, tomatoes, avocado, onion, basil, oil, salt, and pepper. Toss gently to combine,



ensuring the ingredients are evenly distributed.

5. Drizzle the balsamic reduction over the salad. Toss to mix.
6. Serve immediately.

## Notes

For best results, serve immediately after adding the dressing to prevent the avocado from browning. You can substitute fresh corn with canned or frozen corn for convenience.

Keywords: Caprese, Corn, Salad, Summer, Mozzarella, Avocado