

# *Opa-locka Farmers Market*

*At Nathan B. Young Elementary School*

*14120 NW 24<sup>th</sup>. Avenue, Opa-locka, FL 33054*

*Wednesdays from 2 p.m. to 5:30 p.m.*

## Available Produce

### *Farm Worker*

Onion  
Papaya  
Green Pepper  
Tomato  
Parsley  
Basil  
Mint

### *Country Corner*

Banana  
Oranges  
Strawberries  
Grapes  
Corn  
Cabbage  
Okra  
Sweet Potatoes



### *Roasted Corn and Heirloom Tomato Salad*

#### Ingredients

- 4 ears corn on the cob, husks and silk removed
- 2 teaspoons olive oil
- Salt and ground black pepper to taste
- 1 red bell pepper
- 1 yellow bell pepper
- 1 ½ pint small heirloom tomatoes, halved
- 1 small red onion, halved and thinly sliced
- 1 bunch fresh basil, coarsely chopped
- 6 ounces mixed salad green
- 2 tablespoons olive oil or to taste
- Balsamic vinegar to taste

#### Directions

1. Preheat grill for medium heat and lightly oil the grate
2. Rub ears of corn with 2 teaspoons olive oil and sprinkle with salt and black pepper; roast the ears on the preheated grill, turning occasionally, until the kernels are lightly browned, 10-15 minutes. Place red and yellow bell pepper on grill and roast until the skins are blistered and lightly charred, turning often, about 15 minutes. Remove corn and bell pepper and let cool.
3. Cut the kernels from the cobs and place into a large bowl. Peel skins from bell peppers, seed, and cut the peppers into 1-inch pieces; mix pepper and corn together. Lightly toss with heirloom tomatoes, red onion and basil. Cover and refrigerate until serving time.
4. Just before serving, mix in the salad greens and drizzle salad with 2 tablespoons olive oil and balsamic vinegar. Lightly toss to coat with dressing and season with salt and black pepper.

Source: <http://allrecipes.com/recipe/roasted-corn-and-heirloom-tomato-salad/detail.aspx>

