

Full Circle Grilled Asparagus with Blueberry and Corn Relish

4 servings

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Ingredients

2 ears fresh corn
1 cup fresh blueberries
1 fresh jalapeno
1 tbsp *full circle cider vinegar
2 tbsp full *circle market organic extra virgin olive oil
¼ cup fresh cilantro
2 tsp *food club salt
1 lb. fresh asparagus
½ tsp *full circle market black pepper

Directions

To prepare the corn, husk and rinse; remove the kernels. Stem,, seed and finely chop 1 jalapeño. Finely chop 2 tablespoons of fresh cilantro leaves. In a medium bowl, mix together corn kernels, blueberries, jalapeño, vinegar, 1 tablespoon olive oil, cilantro and 1 teaspoon kosher salt; set aside. Preheat grill to medium heat. Trim the ends of the asparagus and discard. Toss asparagus, 1 tablespoon olive oil, 1 teaspoon kosher salt and black pepper in a medium bowl. Place the asparagus on the grill perpendicular to the grates. Grill for 7-10 minutes, rotating occasionally, until tender. Transfer the asparagus to a serving platter and top with blueberry corn relish. Serve immediately.

Please note: *Full Circle and Food Club are products of Food City