

# Tomato, Feta, Peach & Charred Corn Salad with Olive Oil & Fresh Green Chili

**Gather  
& Feast**

By Ashley Alexander

Fresh produce, good-quality extra virgin olive oil, and a little flaky sea salt - that's truly all you need to create something delicious, healthy, and beautiful. This Tomato, Feta, Peach & Charred Corn Salad is a testament to that. Seasonal produce is sliced and arranged on a serving plate, then simply - yet purposefully - finished with a generous drizzle of extra virgin olive oil. Elegant yet effortless, and full of flavour.

**SERVES** 4-6 | **TOTAL TIME** 25 minutes

## INGREDIENTS

- 2 fresh corn cobs
- 2 large heirloom tomatoes, sliced into 1cm-thick rounds
- 2 ripe peaches, sliced into 1cm-thick slices
- 200g Greek feta, thinly sliced
- 1 mild long green chili, thinly sliced into rounds
- 1-2 tablespoons fresh oregano leaves
- Extra virgin olive oil (I've used GAEA FRESH Extra Virgin Olive Oil), for drizzling
- Flakey sea salt
- Freshly cracked black pepper

## METHOD

1. Char the corn cobs on a barbecue or in a hot cast-iron pan. Once cooked and lightly charred, remove from the heat and set aside to cool.
2. When cool enough to handle, slice off the kernels and set aside.
3. On a large flat serving platter, arrange the tomato, peach, and feta slices, layering them together as you go.
4. Scatter over the charred corn kernels, green chilli rounds, and oregano leaves.
5. Drizzle generously with extra virgin olive oil.
6. Sprinkle with a little flakey sea salt and freshly cracked black pepper.
7. Serve and enjoy.

## NOTES

This salad is wonderfully simple, so using the freshest, highest-quality produce is key to achieving the best result.

Use peaches that are just ripe - they should hold their shape when sliced and provide a sweet contrast to the salty feta.

Feel free to substitute nectarines for peaches if they're in better condition.

You can also substitute the peach with cantaloupe/rockmelon or ripe pineapple - both work beautifully and bring their own unique sweetness.

The green chilli adds mild heat and brightness, but you can omit it or swap in thinly sliced spring onion for a milder flavour.

This salad is best assembled just before serving to keep the textures fresh.



**Find the recipe and watch the video online:**

*<https://www.gatherandfeast.com/tomato-feta-peach-charred-corn-salad-olive-oil-fresh-green-chili>*

Let me know if you make the recipe! x **@gatherandfeast**