



Roasted Corn Caesar with Squash “Croutons”

By Jordan Zucker

Food Stylist: Vivian Lui; Photo Pete Lee

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We are not big on croutons in my family. They’re dry, tasteless, and a waste of calories in our opinion. Sure, ditching the croutons is an unconventional approach, but it makes the salad the star instead of merely a vessel for a heavy, goopy dressing or a substitute cheese cracker.

Prep time: 30 minutes; Total time: 1 hour; Servings: 6

Ingredients

1 yellow summer squash, cut into 1-inch cubes
1 zucchini, cut into 1-inch cubes
SWOOPS (season with olive oil, pepper and salt)
2 ears corn

2 anchovy fillets, finely chopped
1/4 c grated Parmesan cheese
2 T lemon juice (about 1/2 lemon)
2 t Dijon mustard
1 t finely chopped garlic (about 1 small clove)
1/2 t Worcestershire sauce
1/2 t hot sauce (My favorite is Crystal)

Salt and pepper
2 T full-fat plain Greek yogurt
1/2 c olive oil

2 hearts romaine lettuce
1 avocado
1/4 c chopped fresh parsley

Method

Heat a grill on high. Place both types of squash cubes (summer and zucchini) in a small bowl. SWOOPS. Grill the squash cubes, turning every few minutes, until lightly charred on all sides. SWOOPS the ears of corn and grill, rolling, until charred all the way around. Remove from the grill and cut the corn kernels off the cob. Set aside.

To make the dressing, combine the anchovies, Parmesan, lemon juice, mustard, garlic, Worcestershire sauce, hot sauce, 1/2 teaspoon salt and 1/4 teaspoon pepper in a small bowl; thoroughly mix together. Stir in the yogurt. (Put down the glass of Albariño.) Slowly drizzle in the olive oil while constantly stirring (one hand pours, the other hand stirs) until it's fully incorporated into the dressing.

Cut off and discard the root ends of the romaine hearts. Chop the leaves into 1-inch pieces, wash, spin, and add to a large bowl. Halve pit, and dice the avocado. Sprinkle the squash, zucchini, corn, avocado and parsley on top. Add the dressing. Toss, too-us, 2-Us! ;-)