Summer Corn Salad

INGREDIENTS

5 teaspoons olive oil, divided
1 tablespoon lime juice
1/4 teaspoon salt
1/4 teaspoon hot pepper sauce
1-1/2 cups fresh or frozen corn, thawed
1/2 cup finely chopped cucumber
1/4 cup finely chopped red onion
2 tablespoons minced fresh basil or 2 teaspoons dried basil
1/4 cup crumbled feta cheese

INSTRUCTIONS

1. In a small bowl, whisk 4 teaspoons oil, lime juice, salt and pepper sauce; set aside.

2. In a large skillet, cook and stir corn in remaining oil over medium-high heat until tender. Transfer to a salad bowl; cool slightly. Add the tomatoes, cucumber, onion and basil. Drizzle with dressing and toss to coat.

3. Let stand for 10 minutes before serving or refrigerate until chilled. Sprinkle with cheese just before serving.

VISIT BCOC.ORG FOR MORE RECIPES!