



CORN ZUCCHINI SALAD

YIELD: 6-8

INGREDIENTS

- 6 ears corn, kernels removed from cob (about 4 cups kernels). Cook kernels for 1 minute in boiling water.
- 2 small zucchini, very thinly sliced
- 1/2 onion thinly sliced
- 1/2 red bell pepper, thinly sliced
- **DRESSING**
- 1/4 cup fresh lemon or lime juice
- 1 teaspoon mustard
- 1/3 cup oil
- salt and pepper, to taste

DIRECTIONS

1. To make dressing, mix lemon or lime juice and mustard together. Slowly beat in oil. Season with salt and pepper.
2. Pour into a lidded container.
3. In a medium bowl, toss together corn, zucchini, onions, and bell pepper.
4. Cover and chill several hours or overnight.
5. When ready to serve, add the dressing and toss well to coat.