

Blueberry and Corn Salad

Prep: 20 min Cook: 5 min Total: 25 min Serves: 8

Ingredients

Salad:

- 1 pint blueberries
- 6 ears fresh corn on the cob
- 1/2 cup green onion (green and white) 1 cup roasted red pepper
- 1 cup chopped cucumber
- 1/2 cup cilantro (chopped leaves only)

Dressing:

- 1/4 cup olive oil
- 1 TBLS dijon mustard
- juice of 1/2 lime
- 3 TBLS limeade concentrate (frozen) 1 TBLS honey
- dash of cayenne pepper
- salt and pepper to taste

Sharon's Hint

Grill the corn instead of boiling to get char marks and a smokey flavor to enhance the taste and appearance of this easy salad.

Directions

Step 1.

Cook corn by placing ears in cold water until covered. Bring to boil and boil for 5 minutes. Cover and let sit for 10 minutes. Cool corn and cut off cob.

Step 2.

Add additional salad ingredients along with corn into a large bowl and mix until combined.

Step 3.

To make dressing, place ingredients into a mason jar or a container with a tight fitting lid. Shake until combined.

Step 4.

Pour over salad and toss to distribute.

Step 5.

Chill prepared salad a half-hour or overnight for flavors to fully develop.

Step 6.

Salt and pepper to taste.