

Green Bean, Corn and Basil Salad

Prep time:

15 minutes

Cooking time:

15 minutes

Yields:

4 people

Ingredients:

- 1 small shallot, minced
- 2-3 tablespoons extra-virgin olive oil
- 1 tablespoon cider vinegar
- 1/2 teaspoon salt
- 1 pound green beans, stem ends trimmed and cut in half
- 1 cup corn kernels
- 1 cup grape or cherry tomatoes, sliced in half
- 2 cups arugula
- 1 tablespoon chopped basil
- Freshly ground pepper to taste

Directions:

1. Cook beans and corn in a large pot of rapidly boiling salted water until just crisp-tender. Rinse with cold water. Drain and set aside. In a mixing bowl, combine shallots and vinegar. Gradually mix in oil and add basil. Season with salt and pepper. Add remaining ingredients, toss to combine and serve.

Chef Mat Shalenko

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