



Corn, Cucumber, and Blueberry Salad

Yield: 8 – 6 oz. portions

Ingredients

- 6 ears fresh corn, lightly steamed, kernels removed
- 1 English cucumber, chopped
- 1 cup blueberries
- ¼ cup red onion, chopped
- ¼ cup cilantro, chopped (reserve 1 teaspoon for dressing)
- 1 jalapeño, seeded and finely chopped
- 2 tablespoons fresh lime juice
- ½ tablespoon lime zest, finely chopped
- 2 tablespoons olive oil
- 1 tablespoon honey
- ½ teaspoon ground cumin

Instructions

1. Combine corn, cucumber, blueberries, red onion, cilantro, and jalapeño in a bowl.
2. Whisk together lime juice, lime zest, olive oil, honey, cumin, and the 1 teaspoon cilantro.
3. Gently toss the dressing with the corn mixture. Allow to marinate for 1 hour, refrigerated. Serve with a garnish of lime.