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.