



FARMERS MARKET

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Alexis's Chopped Vegetable Salad –

2 tsp. salt, plus more for water

2 fresh ears corn

½ lb. green beans, trimmed and cut into ¼-inch pieces

½ lb. yellow wax beans, trimmed and cut into ¼-inch pieces

4 plum tomatoes, seeded and cut into ¼-inch pieces

1 small red bell pepper, seeded and deveined, cut into ¼-inch pieces

1 small yellow bell pepper, seeded and deveined, cut into ¼-inch pieces

1 English cucumber, peeled, seeded, and cut into ¼-inch pieces

¾ cup fresh cilantro leaves

1 medium jalapeno pepper, seeded and deveined, minced

2 tbl. extra-virgin olive oil

2 tbl. rice-wine vinegar

1 tsp. freshly ground black pepper

1. Prepare an ice water bath; set aside. Bring a medium saucepan of salted water to a boil. Add corn and blanch until tender, about 6 minutes. With a strainer, remove corn from hot water and plunge into the ice bath. Repeat the process with the green beans and wax beans, cooking for only 1 minute. Allow to cool; then drain the vegetables in a colander and transfer to a large bowl.

2. Add the remaining ingredients and stir to combine. Adjust seasoning to taste.

Note: This recipe serves 10-12 and is perfect for an outdoor celebration. Cut in half for a smaller group.

Credit: Martha Stewart Living