

Summery Confetti Salad

BY KATIE LEE JOEL SELF AUGUST 2013

YieldMakes 8 servings

Ingredients

4 cups (6 ears) fresh corn
1 package (16 ounces) frozen lima beans, thawed
2 cups green beans, blanched and cut into 1-inch pieces*
1 cup cherry tomatoes, halved lengthwise
1/2 cup minced sweet onion
1 avocado, cut into chunks
1 jalapeño, seeded and minced
10 basil leaves, chiffonaded**
1/2 cup extra-virgin olive oil
1/4 cup red wine vinegar
1 teaspoon honey
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper

Preparation

In a bowl, toss together corn, lima beans, green beans, tomatoes, onion, avocado, jalapeño and basil. In a second bowl, whisk together oil, vinegar, honey, salt and pepper. Add vinaigrette to salad and toss to coat. Refrigerate for an hour before serving to let it marinate, if you can stand to wait.

*Blanching makes beans tender and bright. Boil 'em for 30 seconds, then plunge into ice water to stop the cooking. **Chiffonade is a fancy word for cutting leafy greens into ribbons. Stack the leaves, roll up and slice thinly.