

White Balsamic Blueberry, Corn and Feta Salad



Makes 10 (3/4 cup) Servings

Ingredients:

- 8 medium ears sweet corn
- 3 tablespoons olive oil
- 3 tablespoons white balsamic vinegar
- 1 tablespoon minced fresh chives, plus more for garnish
- 3/4 teaspoon kosher salt
- 1/4 teaspoon pepper
- 1 cup fresh blueberries
- 1/2 cup crumbled feta cheese

Note: you may substitute 8 cups whole kernel corn for grilled corn

Directions:

1. Carefully peel back corn husks to within 1 inch of bottoms; remove silk. Rewrap corn in husks; secure with kitchen string. Place in a stockpot; cover with cold water. Soak 20 minutes; drain.
2. Grill corn, covered, over medium heat about 20 minutes or until tender, turning often. Cut string and peel back husks. Cool slightly. Cut corn from cobs; transfer to a large bowl.
3. In a small bowl, whisk the oil, vinegar, chives, salt and pepper. Pour over corn; toss to coat.
4. Gently fold in blueberries and feta. Garnish with additional chives as desired.

Nutritional Facts Per 3/4 cup Serving

Calories: 133 • Fat: 6g • Sodium: 210mg •
Carbohydrates: 19g • Dietary Fiber: 3g •
Protein: 9g

Source: www.TasteofHome.com



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