

Fresh Corn & Blueberry Salad



Ingredients

- 3 cups fresh or frozen (thawed) corn kernels
- 1 ½ cup fresh or frozen, thawed blueberries
- 1 cup cucumber, diced
- ½ cup red onion, diced
- 2 tbsp. wine vinegar
- 1 tbsp. honey
- 2 tsp. dry thyme
- 1 tsp. Dijon mustard
- 1 clove garlic, minced
- ¼ cup olive oil
- 1-2 tsp SLOMIXX®



Directions

1. Place corn, blueberries, cucumber and onion in a bowl
2. Whisk together olive oil, vinegar, honey, thyme, mustard and garlic
3. Pour dressing over salad ingredients
4. Season with SLOMIXX® to taste

Notes: If using fresh corn, remove from husks, cut off cobb, and toast in a saute pan stirring until corn is speckled brown

Can replace corn kernels with TJ Fire Roasted

Can be served chilled or room temp