NO COOK CORN **SALAD**

Makes: 6 servings

Ingredients

4 large ears of corn (about 2 cups)

1 green pepper, diced

¼ jalapeño pepper, diced

2 green tomatoes, diced

12 grape tomatoes, quartered

¼ cup scallion, chopped

1 clove garlic, chopped

2 carrots, grated

2 teaspoon olive oil

2 tablespoons red wine vinegar (or cider vinegar)

dash of pepper

½ cup fresh cilantro, chopped

dash of salt (optional)

Directions

- 1. Cut the corn off the cob. (Using a sharp knife, cut off the bottom of the corn and stand it up on the cutting board. Hold the corn at the top and begin slicing off the kernels in a downward motion.)
- 2. Add all vegetables to a large bowl and toss together.
- 3. Season with oil, vinegar, and pepper (and salt if desired.) Add fresh cilantro and mix well. Serve.

Total Cost: \$5.04 Serving Cost: \$0.84

Source: Cornell University Cooperative Extension in New York City



Nutrition Facts

6 servings per container

Serving size

Amount per serving

Iron 1mg

Potassium 518mg

0-1----

Calories	100
%	Daily Value*
Total Fat 2.5g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 30mg	1%
Total Carbohydrate 18g	7%
Dietary Fiber 2g	7%
Total Sugars 9g	
Includes 0g Added Sugars	0%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 18mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

10%





