



**VETRI
COMMUNITY
PARTNERSHIP**

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MOBILE TEACHING KITCHEN

Summer Succotash

INGREDIENTS:

- 1 tablespoon **olive oil**
- 3 ears of **corn**, kernels removed from cob
- 1 handful **green beans**, cut into bite-sized pieces
- ½ **red onion**, diced small
- 1 green **zucchini**, cut into bite-sized pieces
- 1 bunch **basil**, sliced thinly

For the dressing:

- 1 tablespoon **olive oil**
- Juice of half a **lemon**
- 2 teaspoons **red wine vinegar**
- **Salt** and **pepper** to taste

DIRECTIONS:

1. Preheat the oven to 375 F. Toss the red onion and corn kernels in a large mixing bowl with 1 tablespoon olive oil and season with salt and pepper. Spread onions and corn kernels on a baking sheet lined with parchment paper and roast for 10-15 minutes. Once cooked, remove and set aside to cool.
2. Bring a small pot of water to a boil and add green beans. Cook for 1 minute, then remove from the boiling water and pour into a strainer. Immediately place the strainer into an ice bath. Once cooled, remove from ice bath, drain and set aside. Next, chop the zucchini into bit size pieces.
3. To finish the salad, in a large mixing bowl combine onions, roasted corn, blanched green beans, and zucchini into a large mixing bowl. Drizzle 1 tablespoon olive oil, 1 teaspoon of red wine vinegar and juice of half a lemon over vegetables. Sprinkle the sliced basil over top and season with salt and pepper. Mix to combine and serve immediately.
This salad will keep in refrigerator for up to 3 days.