

## GUASTELLO'S VILLAGE MARKET

# Summer Vegetable Salad

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Serves 8

### Ingredients

4 ears sweet corn, kernels removed  
2 cups green beans, trimmed and cut into 2 inch pieces  
1/2 medium red onion, cut into thin slivers  
1 pint small cherry tomatoes  
1/4 cup basil, cut in thin ribbons  
1/3 cup crumbled goat cheese

### DRESSING

1/4 cup extra virgin olive oil  
3 Tbsp white wine vinegar  
a good pinch each of kosher salt and pepper  
1 Tbsp finely minced shallot  
1 Tbsp fresh snipped chives and thyme leaves

### Instructions:

Put the corn kernels into a microwave safe bowl and add a splash of water. Cover with a paper towel and microwave for 1 and a half minutes. Drain and set aside.

Do the same as above, for the green beans. Rinse the beans under cold water to stop the cooking and drain well.

Whisk together the dressing and taste to adjust anything you like.

Put the corn and beans in a bowl and toss together with the sliced onions and enough dressing to moisten everything. If you aren't planning to serve the salad immediately, chill the bowl until ready to serve.

Shortly before serving slice the cherry tomatoes in half and add them to the bowl along with the basil. Toss with the rest of the dressing. Serve topped with crumbled goat cheese.

### Cook's Notes:

I don't recommend frozen corn for this salad. If you don't have fresh sweet corn, wait until you do

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