

Summer Corn & Cucumber Salad

Serves: 8

Total Time: 15 min

Supplies

- 1 chef's knife
- 1 cutting board
- 1 large, wide skillet
- 1 large mixing bowl
- 1 spatula

Ingredients

- 4 ears of corn, kernels sliced
- 2 tbsp butter
- ½ cucumber, sliced and quartered
- ¼ cup chopped red onion
- 1 lime, zested and juiced
- ½ cup chopped fresh herbs (basil, chives, parsley, and mint)
- Salt and pepper
- Olive oil to finish

Instructions

- Melt the butter in a large wide skillet over medium high heat. Add the corn and sauté with a pinch of salt until tender and darker in color, about five minutes.
- In a large mixing bowl, combine sautéed corn, chopped red onion, cucumber, herbs, lime zest, and lime juice. Toss to combine.
- Sprinkle on some pepper and drizzle the olive oil. Store in the fridge until ready to serve.
- Serve and enjoy!