

Corn Blueberry Salad

- 4 ears fresh corn (about 3 cups/700 ml)
- 2 tbsp (30 ml) extra virgin olive oil
- 2/3 cup (160 ml) chopped green onion
- 1 red bell pepper, finely diced
- 1 1/2 cup (360 ml) fresh blueberries
- 2 tbsp (30 ml) lime juice
- 1 tbsp (15 ml) chopped fresh coriander
- 1 jalapeno pepper, seeded and finely chopped (optional)
- 1 tbsp (15 ml) finely chopped candied ginger
- salt and pepper

Remove corn kernels from ears. In a medium sauté pan over medium heat, add oil and then add corn. Sauté until corn is tender and bright, about 3 minutes and remove to cool. In a large bowl toss remaining ingredients and season to taste.

Salad can be prepared up to a day ahead and chilled until ready to serve.

Makes 4 servings.

