Corn Salad

Ingredients:

- 4-5 ears of corn
- ½ green pepper, diced
- ½ red pepper, diced
- ½ yellow or orange pepper, diced
- 2 carrots, minced
- ½ vidalia or other sweet onion
- 1 Tbsp. olive oil

Directions:

1. Boil corn about 4-5 minutes, cool and cut kernels off cob.
2. Sauté peppers, carrots and onion in olive oil about 2-3 minutes.
3. Add corn kernels to pan.
4. Stir and season with salt and pepper to taste.
5. Serve hot or cold.

Yields about 6 servings.

Source: Recipe from Broome County CCE