

Summer Vegetable Salad

WITH LEMON VINAIGRETTE

8 SERVINGS



Take advantage of the season's bounty in this colorful, delicious taste-of-summer salad.

INGREDIENTS

Salad

- 2 lbs. asparagus, trimmed, cut on the diagonal into 2" pieces
- 2 tsp extra virgin olive oil
- Salt and pepper
- 3 ears corn (raw, boiled or charred on grill), kernels removed
- 2 cups (1 pint) grape tomatoes, halved lengthwise
- 1 seedless cucumber, sliced, slices quartered
- 1 summer squash, sliced, slices quartered
- ¼ cup sliced green onion

Lemon Vinaigrette

- ¼ cup extra virgin olive oil
- 2-3 Tbsp fresh lemon juice
- 1 tsp lemon zest
- 1 clove garlic, minced
- 1 tsp Dijon mustard
- ½ tsp kosher salt, or to taste
- ¼ tsp freshly ground black pepper, or to taste

Other

- ½ cup crumbled feta or goat cheese
- Salt and pepper to taste

DIRECTIONS

- Preheat oven to 400°. Place asparagus on baking sheet. Drizzle with **2 tsp olive oil** and toss to coat. Season with salt and pepper.
- Roast for 3-5 min. or until crisp tender. Remove from pan; set aside to cool.
- Combine all vinaigrette ingredients in a jar with lid. Shake well to combine.
- In large serving bowl, combine all vegetables. Just before serving, toss with dressing and top/stir in desired cheese.
- Season with salt and pepper to taste.



TIP

Vinaigrette can be made ahead. Store refrigerated. Allow vinaigrette to sit at room temperature a bit and give another good shake before adding to vegetables.

