

## Ingredients

- 2 tablespoon extra-virgin olive oil
- 1 teaspoon apple cider vinegar
- 1/4 teaspoon fine sea salt
- 1/4 vidalia sweet onion, chopped
- 3 ears of diamond label bicolor corn
- 2 beefsteak tomatoes , diced
- 2 zucchini, diced
- 2 yellow squash, diced
- 2 sprigs basil, julienned

## Instructions

1. Preheat oven to 425 degrees. Line a baking sheet with aluminum foil.
2. Toss zucchini and yellow squash in 1 tablespoon olive oil and line on baking sheet.
3. Roast squash for 12-15 minutes.
4. In a large pot of boiling water, cook diamond label bicolor corn for 3 minutes and immediately put in cold water. Once cooled, cut kernels off the cob.
5. Mix zucchini, yellow squash, corn kernels, tomatoes and vidalia onions.
6. Toss with olive oil, apple cider vinegar, sea salt, and basil.
7. Serve cold or at room temperature.

*Recipe provided by Pacific Coast  
Fruit Company*



## Spring Vegetable Salad



6 servings



15 minutes



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