



# Sweet Corn + Zucchini Salad

A DINNER-WORTHY PLATE OF HYDRATING GOODNESS

## FOR THE DRESSING

- 2 tbsp fresh lime juice
- 2 tsp honey
- ¼ tsp ground cumin
- ¼ cup extra virgin olive oil
- 1 small clove garlic, minced
- 1 small jalapeño, seeded + chopped (optional)

## FOR THE SALAD

- 4 cups fresh corn kernels (or frozen, defrosted + drained)
- 2 medium zucchini
- 1 small red onion, diced
- ½ cup cilantro, finely chopped
- ¼ cup feta cheese, crumbled for serving (optional)
- salt + pepper

- 1 Combine dressing ingredients in blender or use immersion blender to purée until smooth. Season with salt and pepper.
- 2 Use a vegetable peeler or spiralizer to julienne zucchini into "noodles." Combine with corn, onion + cilantro and toss well.
- 3 Drizzle with dressing and toss gently. Sprinkle with feta cheese and season to taste with salt + pepper