



Spinach and Grilled Corn Salad

Ingredients:

2 ears corn, shucked

1 tablespoon balsamic

vinegar

½ teaspoon salt

½ teaspoon pepper

1 teaspoon mustard

1 tablespoon extra virgin olive oil

6 ounces baby spinach, about 6 cups

½ medium red onion, thinly sliced

Equipment Needed:

Grill

Knife

Small bowl

Whisk

Serving bowl

Number of Servings: 4 Prep Time: 5 minutes

Nutrition Facts Total Time: 15 minutes Serving Size:

Servings: 4

Amount Per Serving Calories 78 Calories from Fat 27 %Daily Value* Total Fat 3g 2% Saturated Fat trace Cholesterol 1mg 2% 8% Sodium 190mg Total Carbohydrate 12g 4% Dietary Fiber 3g 11% 6% Protein 3g 60% Vitamin C Iron 9% Calcium *Percent Daily Values are based on a 2,000 calorie diet.

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Directions

- 1. Peel back corn husks, leaving them attached at the base of the ears. Remove and discard corn silks. Pull husks back over ears. Place ears in a large bowl and cover with cold water. Let soak for 10 minutes.
- 2. Preheat grill to high. Lightly oil grill grates.
- 3. Drain corn. Arrange ears on grill.
- 4. Cover grill and cook, turning occasionally using tongs, until husks are slightly charred and corn is tender, about 15-20 minutes.
- 5. Let corn cool slightly. Stand cob on end and carefully cut off kernels with a sharp knife using a downward motion.
- 6. Put vinegar, salt, pepper, and mustard in a small bowl and add oil in a slow, steady stream, whisking constantly until well mixed.
- 7. Combine spinach, onion, and grilled corn in a serving bowl. Toss salad with dressing just before serving.

Top with grilled chicken for a quick and tasty main course.

Adapted from Martha Stewart's Spinach and Grilled Corn Salad Recipe

The U.S. Department of Agriculture (USDA) is an equal opportunity provider and employer. This material is partially funded by USDA's Supplemental Nutrition Assistance Program - SNAP. The Supplemental Nutrition Assistance Program (SNAP) provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more, countey or city Department of Social Services or to locate your county office call toll-free: 1-800-552-3431 (M-F 8:15-5:00, except holidays). By calling your local DSS office, you can get other useful information about services. This material was partially funded by the Expanded Food Nutrition Education Program, USDA, NIFA.



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