Summer Corn Salad

3 cups fresh, frozen (defrosted) or canned (and drained)

corn niblets

1 cup chopped cucumber

1 cup diced tomato

1/4 cup diced red onion

1/4 cup chopped fresh parsley or basil

3 tbsp olive oil

2 tbsp apple cider vinegar

1 tsp Dijon mustard

1/4 cup crumbled feta cheese

In a large bowl, add corn, cucumber, tomato, onion and parsley.

In a small container with a lid, add oil, vinegar and mustard.

Shake well, then add dressing to vegetables, and toss to coat.

Top with feta cheese and serve.

Makes 6 servings. Per serving:

170 calories | 4g protein | 9g total fat | 2g saturated fat | 6g mono fat | 1g poly fat | 22g carbohydrate | 4g sugar | 3g fiber | 98 mg sodium

