



Greenmarket Recipe Series

**Natural
Gourmet
Institute**

FRESH CORN, RADISH & BASIL SALAD

Recipe by Natural Gourmet Institute

SERVES 6-8

Ingredients:

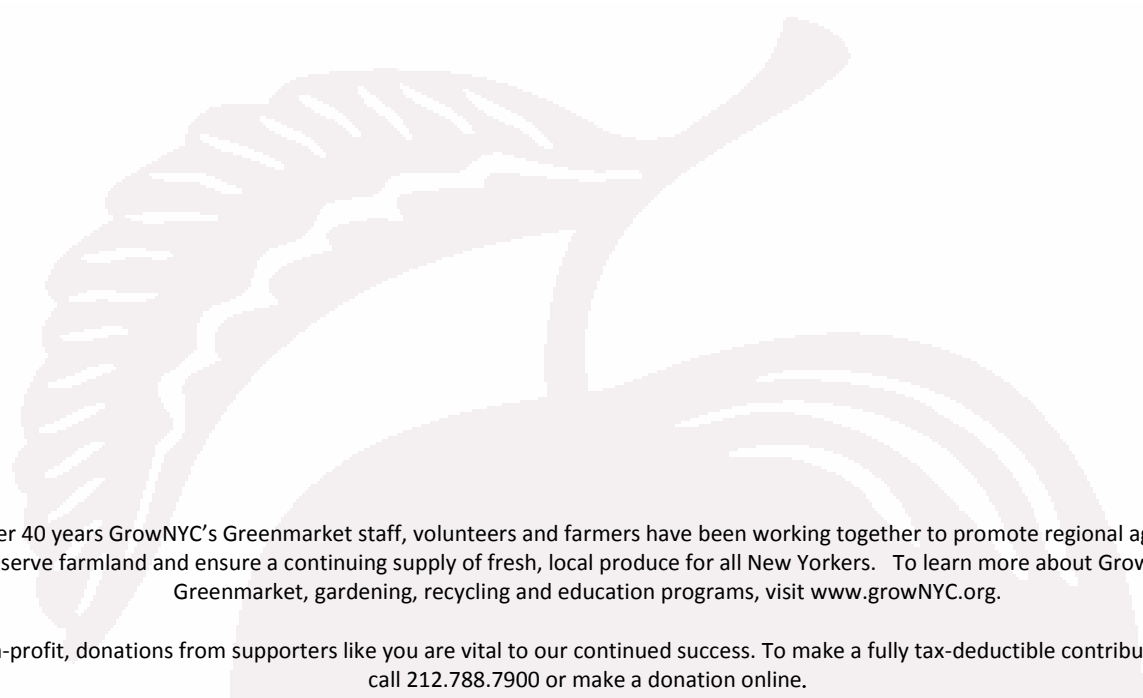
4 ears of fresh corn*, husk and silk removed
1 red onion*, small diced
6 red radishes*, thinly sliced and halved
5 ounces baby lettuce*
1 ounce basil*, chopped

2 tablespoons white wine vinegar
¼ cup extra virgin olive oil
½ teaspoon sea salt
Pinch black pepper

**Ingredients available seasonally at your neighborhood Greenmarket*

Directions:

1. Slice corn kernels from cob and transfer corn to a large bowl. Mix in red onion, radishes, baby lettuce and basil.
2. Add white wine vinegar, olive oil, salt, and pepper. Toss well and serve.



For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

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