

Roasted Corn and Butter Bean Salad



FOODSERVICE

SERVING SIZE: 6

Ingredients

- 2 cups Fresh Corn
- 2 cups **Furmano's Butter Beans**, Drained
- 1/2 cup Kalamata Olives, Pitted and Chopped
- 1/2 cup Cherry Tomatoes, Halved
- 1/2 cup Red Onion, Minced
- 1 1/2 cups Queso Fresco, crumbled
- 3 tablespoons Chili Pepper, Diced
- 2 tablespoons Cilantro, Chopped
- 3/8 cup Olive Oil
- 3 tablespoons Red Wine Vinegar
- 1 tablespoon Salt
- 1 1/2 teaspoons Black Pepper

In This Recipe



Butter Beans in Sauce

Preparation

1. In a large skillet over medium high heat roast corn until kernels begin to "pop" and get color, about three minutes. Reserve.
2. In a mixing bowl combine Butter Beans, Olives, Cherry Tomatoes, Red Onion, Chili Pepper, Queso Fresco, Cilantro and Corn. Toss.
3. In a small mixing bowl combine Olive Oil, Red Wine Vinegar, Salt and Pepper and whisk to form a vinaigrette.
4. Pour vinaigrette over Butter Bean mixture and let marinate for two hours.

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