



## Recipe From Phyllis' Kitchen



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### **GOLDEN CORN SALAD WITH FRESH BASIL**

- 8 oz small red potatoes (or any size you have)
- 3 cups fresh corn kernels (about 4 ears)
- 2 cups assorted cherry tomatoes, halved
- 1 1/2 cups chopped red/yellow/orange bell pepper
- 1/4 cup minced shallots
- 3 tablespoons white balsamic vinegar
- 1 tablespoon Dijon Mustard
- 1/2 teaspoon kosher salt
- 1/3 teaspoon pepper
- 3 tablespoons olive oil
- 6 cups arugula, trimmed
- 1/2 cup torn fresh basil leaves
- 2 ounces goat cheese rounds sliced (or more if desired)

Cook potatoes in water until tender. Drain and chill. Cut into bite size pieces. Combine potatoes, corn, tomatoes, and bell pepper in large bowl.

Whisk shallots and next 4 ingredients (through black pepper) in small bowl. Whisk in olive oil. Drizzle over corn mixture, toss. Add arugula, toss. Sprinkle with basil and cheese. Serves 6 or more.

Adapted by a recipe by Julie Gahm