

# Fresh Corn, Sugar Snap Pea, and Tomato Salad

Recipe By *Kim Kushner*



Cooking and Prep:  10  
m

Serves:  6

No Allergens

**Preference:** Parve

**Difficulty:** Easy

**Diet:** Vegetarian, Gluten Free,  
Low Fat, Vegan, Pescetarian

**Source:** The New Kosher

For this recipe, I boil ears of corn and then I cut the kernels off the cobs. It's also a great summer salad to make with leftover ears of corn. I used to keep the corncobs in the fridge for my babies to teethe on—they loved it! The ingredients for the dressing go directly into the salad, making for a fast cleanup. Serve this salad as a side dish with grilled fish or meats. People always go crazy for it because the mix of ingredients is unusual.

## Ingredients (11)

### Main ingredients

- 6 ears corn, husks and silk removed, boiled just until tender
- 2 cups (4 ounces/125 grams) sugar snap peas, trimmed and julienned
- 3 cups (18 ounces/560 grams) mixed cherry and grape tomatoes, halved
- 1 handful roughly chopped fresh cilantro
- 1 handful roughly chopped fresh mint

- 1/4 cup (2 fluid ounces/60 milliliters) **Kedem Red Wine Vinegar**
  - 3 tablespoons **Bartnura Extra-Virgin Olive Oil**
  - 2 tablespoons sugar
  - 1 tablespoon dried basil
  - dash of **Haddar Kosher Salt**
  - dash of freshly ground pepper
- 

## Start Cooking

### Prepare the Salad

1. Use a large, sharp knife to cut the kernels off the cobs.
2. In a bowl, combine the corn, snap peas, tomatoes, cilantro, mint, vinegar, oil, sugar, and basil.
3. Season with salt and pepper and toss to mix well.

#### Note:

This salad can be made up to 5 hours in advance. Cover and store in the fridge.

### Acknowledgement

Reprinted from *The New Kosher* by Kim Kushner (Weldon Owen).

Kim's newest kosher cookbook is *I Heart Kosher*. Check her [Instagram](#) for more!