

Summer Chopped Salad with Green Goddess Dressing

Time: Under 30 minutes

Servings: Two

Level: Easy

Ingredients:

- o 1 Zucchini, cubed
- o ½ cup Grape tomatoes, cut in half lengthwise
- o ½ cup Radishes, quartered
- o ½ cup Peas
- o ½ cup Corn
- o ¼ cup Watercress
- o 1 teaspoon Olive Oil

Green Goddess Dressing

- o ¼ cup Parsley
- o ¼ cup Watercress
- o ¼ cup Chives
- o ¼ cup Buttermilk
- o 1 clove Garlic
- o 1 teaspoon Capers
- o ½ teaspoon dried Tarragon
- o ½ teaspoon Salt
- o ¼ teaspoon ground Black Pepper

Directions:

- 1) If using frozen peas, bring water to boil and add some salt. Cook peas for 1 minute and strain. Set aside.
- 2) If using frozen corn, bring water to boil and add some salt. Cook corn for 1 minute and strain well.
- 3) Heat a skillet to medium and add oil. Add cooked corn until toasted. About 5-8 minutes.
- 4) Place all ingredients for dressing into a small blender and blend until smooth.
- 5) Place vegetables into a large bowl and add dressing. Toss well.