

**real food can.**

MAKE IT YOURSELF!  
**Green Bean & Corn Salad**

**I N G R E D I E N T S**

1 lb. Green Beans  
1 Cup of Corn  
1 Shallot or Onion  
4 tsp. Olive Oil  
1 tbsp. Apple Cider Vinegar  
1/2 tsp. Salt

**O P T I O N A L**  
8 Basil Leaves

1. Peel corn, cut off ends, and cut corn off of the husk.
2. Snap or cut ends off of the beans.
3. Steam beans and corn together for 5 to 8 minutes.
4. Cut ends off of shallot or onion, peel, and cut into small pieces.
5. Mix shallot or onion with olive oil, apple cider vinegar, and salt to create dressing.
6. Remove beans and corn from steaming pan and place in serving container.
7. Drizzle with dressing.
8. Optional: cut up basil leaves and sprinkle on top.
9. Serve cooled or chilled.

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