



# Green Bean and Grilled Corn Salad

This salad includes watermelon radishes. This bright pink, crisp, beet-like root vegetable has a mild flavour without the hot bite of a radish.

## Ingredients

- **1 lb.** fresh green and/or yellow beans, washed and blanched until tender-crisp
- **2 or 3** cobs of fresh sweet corn, brushed with oil and grilled on the barbeque and kernels sliced from the cob
- **½** red onion, thinly sliced and soaked for a few minutes in salted water
- **3 or 4** watermelon radishes, thinly sliced
- A small package of goat cheese torn into pieces
- Juice of **1** lemon (about 2 tbsp.)
- Salt and pepper
- **¼ cup** good quality olive oil or avocado oil
- **1 tsp.** Dijon or grainy mustard

## Directions

1. Prepare vegetables and cool to room temperature.
2. In bottom of large bowl, combine dressing ingredients.
3. Taste and adjust seasoning
4. Add vegetables, toss and sprinkle goat cheese on top.

Note: This is a good make-ahead salad for a barbecue, because it doesn't wilt quickly in the dressing!