



A PROGRAM OF NATIVIDAD

Wild Thyme's Corn and Arugula Salad

FOR THE DRESSING

- Juice of 1 orange
- Juice of 1 lemon
- Juice of 1 lime
- 2 tablespoons agave
- 3 tablespoons white wine vinegar
- Salt and pepper
- 1-2 teaspoons celery seed
- 2 tablespoons chopped parsley
- 1/2 cup mayonnaise
- 1 cup greek yogurt

Mix all of the above together, taste, and adjust seasonings. Can be made 2 days ahead, but should be made at least 1 hour before mixing salad.

FOR THE SALAD

- 2 cups fresh corn kernels, off the cob
 - 1 medium red bell pepper, diced
 - 1 medium red onion, diced
 - 4 ounces arugula
1. Combine first three ingredients and toss with some of the dressing.
 2. Let sit.
 3. Toss in arugula just before serving and coat with dressing. Add more dressing if too dry.

Serves 6-8 as a side



Wild Thyme Deli & Café and Michael's Catering are owned and operated by well-known chef Terry Teplitzky.