

Succotash Salad

Just Say Yes to Fruits and Vegetables

No sufferin' involved with this succotash - it's very easy to make.



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Succotash Salad

Serves 4 • Serving: 1¼ cup



Fresh, frozen, or canned corn - all of them are perfect for this recipe!

Ingredients:

- 2 cups corn
- 2 cups butter beans or lima beans
- 1 chopped bell pepper
- 3 chopped scallions or ½ chopped onion
- 1 chopped garlic clove
- 2 tablespoons vegetable oil
- 2 tablespoons vinegar
- Salt and pepper, to taste

Directions:

1. In a large bowl, combine corn, beans, bell pepper, scallions (or onion) and garlic.
2. In a small bowl, mix oil, vinegar, salt and pepper.
3. Add oil mixture to the corn mixture in the large bowl.
4. Mix well and serve.
5. Refrigerate leftovers.

This material was funded by USDA's Supplemental Nutrition Assistance Program – SNAP.

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