

Fireworks Corn & Pineapple Salad

I call this fireworks salad because it is packed with flavor and super colorful. You can make it spicy or leave the heat out, both ways are delicious. This is one way to get kids to eat a bowl full of tasty vegetables and a nice change from all the heavy potato salads. It's a perfect addition to a 4th of July picnic or buffet. Find more yummy recipes as well as fun craft projects and activities at: www.Kidfunideas.com



What you'll need:

- Three ears fresh corn removed from cob (use fresh corn for the best flavor)
- 1 medium Zucchini
- 6 mini red or orange mini bell peppers (I like the mini peppers because the flesh is thinner than the larger peppers)
- 1 Shallot
- ½ fresh pineapple
- 1- 15 ounce can white beans drained, rinsed and patted dry
- ¼ cup julienned fresh basil
- Optional: If you want your salad spicy – add one seeded Jalapeno pepper and a dash of cayenne pepper.

Dressing:

- ½ Cup Champagne salad dressing (we used Girard's brand)
- 1 Tablespoon Dijon mustard
- 1/8 cup Ranch dressing (we used Hidden Valley)

How to make the Salad:

1. Remove the corn from the cobs and put into a large bowl. Tip: If you wet a paper towel and place it on your cutting board, it will keep most of your corn from flying everywhere while you are cutting it off the cob.
2. Chop your Zucchini and bell pepper into a small dice and add them to the corn.
3. Finely chop your shallot and add that to the bowl.
4. Drain, rinse and lay your white beans on a paper towel to dry.
5. Cut up ½ of a fresh pineapple into small bite size pieces and add that to the vegetables in the bowl.
6. If you want your salad to be spicy, add a minced, seeded Jalapeno and a dash of cayenne powder at this time, otherwise leave it out.
7. Add your beans to the bowl and gently toss all the ingredients. Add salt and pepper to taste.
8. In a separate bowl, whisk together the ingredients for the dressing. Once whisked, add dressing to the salad until the vegetables are coated but not drenched.
9. Last Stack fresh basil leaves together in a pile, roll like a rug and cut into julienned strips. Add them to your salad and give a final toss.

This salad is so delicious because it uses all fresh ingredients. It can also be transformed into a delicious summer dinner salad by adding one of these add-in combos:

- Cooked and peeled shrimp and avocado
 - Ham cubes and cheddar cubes
- * Mozzarella cheese, Julienned Salami and marinated artichoke hearts