



## **Fiesta Tomatoes and Honey Corn Salad**

*Baby Tomatoes and Corn Are Pepper Popping with Color*

- 1 (10 ounce) package frozen sweet corn
- 4 Tablespoons white wine vinegar
- 1 Tablespoon minced jalapeno pepper
- 1 Tablespoon Dijon mustard
- 1/2 Tablespoon honey
- 1/3 cup olive oil
- Salt to taste
- 1 (12 ounce) package triple colored baby tomatoes
- 3 ounces Pepper jack cheese, cubed
- 1/3 cup chopped green onions
- 4 cups baby fresh spinach

Cook corn according to microwave directions on the package. Let stand for 1 to 2 minutes; pour into large bowl. Set aside.

In a small bowl, combine vinegar, minced pepper, Dijon mustard, and honey. Drizzle in olive oil while whisking. Season with salt.

Add tomatoes, cheese cubes, and green onions to the cooled corn. Gently mix to combine ingredients. Set aside until ready to serve.

**To serve:** Line a large salad bowl with baby spinach leaves; spoon tomato corn salad over spinach leaves. Serve with slotted spoon.

Yield: 6 to 8

**Cook's Note;** If tomatoes are too large, cut tomatoes in half. The ingredients can be served room temperature or chilled.

**About the Recipe:** This salad combines tomato, corn, and pepper flavors, drizzled with a honey mustard pepper dressing. It's easy to prepare and explodes with color and flavors.