



Roasted Corn and Feta Salad with Creamy Red Pepper Greek Yogurt Sauce



YIELD: 8 servings

INGREDIENTS	MEASUREMENTS
Salad	
Corn on the cob	6 each
SupHerb Farms Fresh Frozen Onion Green	¼ cup
SupHerb Farms Fresh Frozen Jalapeno	2 tsp
SupHerb Farms Fresh Frozen Garlic, minced	2 tsp
Feta cheese, crumbled	8 oz
Creamy Red Pepper Sauce	
Greek yogurt, plain	8 oz
SupHerb Farms Fresh Frozen Roasted Red Pepper Spread Paste	4 Tbsp
Lemon juice	2 Tbsp
Salt and pepper	To taste

SALAD PREPARATION

1. Preheat oven to 350°.
2. Place corn on the cob in the preheated oven for 30 minutes or until slightly charred.
3. Cut corn off of the cob and place in a large mixing bowl.
4. Add SupHerb Farms Fresh Frozen Green Onion, Jalapeno, Garlic and feta cheese.
5. Mix well and set aside.

CREAMY RED PEPPER SAUCE PREPARATION

1. Add yogurt, SupHerb Farms Fresh Frozen Roasted Red Pepper Spread Paste and lemon juice to a separate mixing bowl. Mix well and season with salt and pepper.
2. Pour red pepper sauce over the corn mixture and toss well.

TO SERVE

Serve as a side dish either hot or cold.