

LATIN RED POTATO & CORN SALAD

Yield: 12 Cups (4 oz. per serving)



TOTAL TIME: 35 minutes

INGREDIENTS

- 2 bags (24 oz. ea.) Food You Feel Good About Baby Red Potatoes, 1-inch diced
- ½ red sweet pepper, ¼-inch diced (about ¾ cup)
- 3 ears of corn, shucked, kernels removed (about 3 cups) or 1 pkg. (16 oz.) Food You Feel Good About Whole Kernel Corn, thawed (Frozen Foods)
- ¼ red onion, peeled, very thinly sliced
- 1 Tbsp. Tabasco Pepper Sauce
- ¾ tsp. Wegmans Fine Sea Salt
- 1¼ cups Cilantro-Lime Pesto (see related recipe below)
- Zest of 1 lime

PREPARATION

1. Add potatoes and enough cold water to cover in stockpot. Simmer on medium about 20 min. (don't boil), until potatoes are fork-tender. Drain.
2. Lay potatoes flat on baking sheet to cool 10 min. (still warm, not completely cooled).
3. Combine red pepper, corn, onion, Tabasco, and salt in large bowl. Fold in potatoes, pesto sauce, and lime zest.

NUTRITION

Per serving: Calories: 160; Fat: 8 g; Cholesterol: 0 mg; Carbohydrates: 20 g; Fiber: 2 g; Protein: 3 g; Sodium: 290 mg.

CILANTRO-LIME PESTO (YIELDS 1¼ CUPS)

INGREDIENTS

- 5 cloves Food You Feel Good About Peeled Garlic
- 1 bunch cilantro, washed, roots trimmed
- ½ cup pumpkin seeds (Bulk Foods), toasted and cooled
- ½ cup and 2 Tbsp. Wegmans Pure Olive Oil
- Juice of 1 lime (about 1–2 Tbsp.)
- 1½ tsp. sea salt

PREPARATION

1. Add garlic, cilantro, toasted pumpkin seeds, olive oil, lime juice and sea salt to food processor.
2. Pulse on high until well-combined.

Per serving: Calories: 140; Fat: 14 g; Cholesterol: 0 mg; Carbohydrates: 3 g; Fiber: 1 g; Protein: 1 g; Sodium: 360 mg.

Recipes courtesy of Wegmans