

# Apple, Corn and Zucchini Salad

**Season:** Summer

**Type:** Salad

**Serves:** 32 tastings

**From the garden:** Corn & zucchini

**Class focus:** Cutting corn kernels off the cob,  
chopping vegetables and fruit



## Equipment:

Large mixing bowl x 1  
Wooden spoon x 1  
Large saucepan x 1  
Kitchen tong x 1  
Small mixing bowl x 1  
Whisk x 1  
Chopping boards and knives  
Measuring spoons  
Measuring cups  
Serving spoon x 5  
Serving bowl x 5

## Ingredients:

1 corn (see below instructions)  
2 apples (cored, skin-on, finely chopped)  
½ zucchini (skin-on, finely chopped)  
¼ onion (finely chopped)

### Dressing:

¼ cup mayonnaise  
1 teaspoon apple cider vinegar  
¼ teaspoon salt  
10 grinds of pepper

## What to do:

1. Wash all the vegetables and fruit.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Boil the corn in a large saucepan filled with hot water from the kettle for 5 minutes.
4. Remove corn from water, allow to cool and cut the corn kernels off the cob.
5. Combine all the ingredients for dressing in a small mixing bowl.
6. Put all the salad ingredients in a large mixing bowl, pour over dressing. Toss well.
7. Serve into 5 large serving bowls with a serving spoon in each.