

Cajun Corn Salad

Nana loves any kind of salad, and Gigi loves anything with corn, especially the sweet corn we grow. Gigi found this recipe to bring when we all gather for Cajun food. It's a pretty easy recipe to follow, and both grandmothers fell in love with the flavors. Gigi used 4 cups of corn that we'd put in the freezer last harvest, but we shared the recipe for canned corn. For more flavor, you could even grill about 5 ears of corn before cutting it off the cobb.

Ingredients

4 - 15-ounce cans of corn
1 red bell pepper, diced
1 orange bell pepper, diced
1/3 cup red onion, minced
3 tablespoons olive oil
2 tablespoons lemon juice
3 tablespoons parsley, minced
1 teaspoon salt
1 teaspoon smoked paprika
1 1/2 teaspoons garlic powder
1 teaspoon onion powder
2 teaspoons thyme
2 teaspoons oregano



Instructions

- ❖ Mix ingredients into one bowl.
- ❖ Stir until mixed well.
- ❖ Serve immediately or refrigerate for a few hours before serving.


Nana's Kitchen
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8