



*Aunt Nellie's*<sup>®</sup>

## BEET & CORN SALAD

**SERVES:** Makes 4 SERVINGS

**PREP TIME:** 15 MINUTES

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### INGREDIENTS

- 1 jar (16 oz.) Aunt Nellie's Whole Pickled Beets (See Note)
- 1/2 cup chopped celery
- 1/2 cup fresh, cooked or frozen corn (thawed, if frozen)
- 1/4 cup chopped red bell pepper
- 1/2 cup stringless sugar snap peas
- 1 tablespoon chopped fresh parsley

### Dressing:

- 2 tablespoons white wine vinegar
- 1 teaspoon Dijon mustard
- 2 to 3 tablespoons extra-virgin olive oil
- 2 teaspoons chopped fresh basil

NOTE: Aunt Nellie's Sliced Pickled Beets may be substituted, if desired.

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### INSTRUCTIONS

1. Drain beets, reserving 2 tablespoons liquid. Cut beets into quarters and combine with celery, corn, pepper, snap peas and parsley in a medium bowl.

2. To prepare dressing, whisk together reserved beet liquid, vinegar and mustard. Slowly whisk in oil until well blended. Stir in basil. Pour over beet mixture; toss gently to coat. Serve.
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<https://auntnellies.com/beet-corn-salad/>

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