

Golden Corn Salad with Fresh Basil

Recipe adapted from *Cooking Light*

Ingredients

8 ounces small yellow or red potatoes
3 cups fresh corn kernels (about 4 ears)
2 cups assorted tear-drop cherry tomatoes (pear shaped), halved
1 ½ cups chopped red bell pepper

¼ cup minced shallots
2 tablespoons white balsamic vinegar
2 tablespoons Harmony Chardonnay (or dry white wine)
1 tablespoon Dijon mustard
½ teaspoon kosher salt
¼ teaspoon black pepper
3 tablespoons extra virgin olive oil

6 cups arugula, trimmed
½ cup torn fresh basil leaves
2 ounces Chablis Peppered Goat Cheese

Preparation

1. Place potatoes in a small saucepan; cover with water. Bring to a boil; cook 11 minutes or until tender. Drain and chill. Cut potatoes in half lengthwise. Combine potatoes, corn, tomatoes and bell pepper in a large bowl.
2. Combine shallots and next five ingredients (through black pepper) in a small bowl, stirring with a whisk. Slowly pour oil into shallot mixture, stirring constantly with a whisk. Drizzle over corn mixture; toss well. Add arugula; toss. Sprinkle with basil; top evenly with goat cheese.