

## Pesto Corn Salad



Servings:

**6**

Prep Time:

**15 minutes**

Cook Time:

**10 minutes**

### Ingredients

- 2 cups **Corn**
- 1 **Green Bell Pepper**, diced
- 1 pint **Cherry Tomatoes**, cut in half
- 4 oz **Pancetta** , diced
- 1 tbsp **Fresh Basil**, finely chopped
- - **Salt & Pepper to Taste**
- 1/3 cup **Basil Pesto**
- 3 tbsp **Greek Yogurt**
- 2 tbsp **Mayonnaise**
- 2 tbsp **Lime Juice**

### Method of Preparation

#### Step 1

Sauté pancetta until cooked.

If using fresh corn- microwave an ear in the husk for 4 minutes or peel and boil for 10 minutes. Cool and cut the corn off the cob. If using frozen- thaw completely. If using canned corn- drain and rinse.

#### Step 2

In a bowl whisk together the pesto, yogurt, mayonnaise and lime juice.

Prep tomatoes, bell pepper, and basil. Add to the bowl with corn, pancetta, and salt/pepper.

#### Step 3

Add dressing to the bowl and toss.

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