

Italian Vegetable Salad

From Angela Moore



Ingredients:

- 1 cup grape tomatoes, halved
- 1 orange bell pepper, diced
- 2 kirby* cucumbers, peeled and diced
- 1 jar marinated artichoke hearts, drained and diced
- 1 can chick peas/garbanzo beans, drained and rinsed
- ¼ cup fresh basil, chiffonade
- ½ cup grilled corn (one ear)
- ½ cup favorite Italian vinaigrette (I use Penzey's dressing base and add a whole garlic clove and 3 T. shredded parmesan)

Directions:

Toss everything together in a bowl. Drizzle with vinaigrette and serve. Makes great leftovers.

Great for a picnic because there's no dairy.

You could add or eliminate any vegetable. I only call this "Italian" because of the dressing.

*Kirby cucumbers are small, pickling cucumbers. Look for ones that are firm with no defects. Store them in fridge without any kind of packaging.

