



Market Open-Air Kitchen

Grilled Corn Summer Salad

Prepared by Kelly Williams, MS, CNS, LDN, Nutritionist | 3-4 Servings

August 14, 2021

INGREDIENTS

- 4 slices of bacon, chopped
- 4 medium Yukon Gold potatoes, chopped into cubes
- 1/2 red onion, chopped
- 1 medium zucchini squash, chopped
- 2 garlic cloves, minced
- 1 red pepper, chopped
- 2-3 ears grilled corn on the cob, cut off the cob
- 1 teaspoon olive oil (you may not need this)
- 2 green onions, chopped
- Smoked sea salt + pepper
- Optional: chopped tomatoes or other types of squash, onions, or bell peppers of choice



DIRECTIONS

1. Heat a large skillet over medium heat. Once hot, add chopped bacon and cook until crispy and fat is rendered - about 4-5 minutes. Remove bacon with a slotted spoon and drain on a paper towel. Add potatoes with a sprinkle of salt and pepper to the bacon fat and cook for 8-10 minutes, stirring and tossing every few minutes.
2. Add peppers and onions (and another little sprinkle of salt and pepper) to potatoes and cook for another 5 minutes, stirring. At this time you may need to add the additional teaspoon of olive oil depending on how much bacon fat is left. After 5 minutes, add in the zucchini and garlic and cook for 5 minutes more, stirring. Turn off heat, then stir in grilled corn and bacon. Top with sliced green onions.

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