

Zucchini, Garbanzo Bean, and Corn Salad - inspired by Giada DeLaurentis

- 2 zucchini, chopped into bite-size pieces
- ¼ large red onion, sliced thinly
- 1 15-ounce can garbanzo beans, rinsed and drained
- ¾ cup sweet corn kernels (frozen, if out of season; fresh and cut from the cob, if in season)
- 1 head of fresh new lettuce (or 1-2 hearts of Romaine) (Use as much lettuce as you like to balance with the other ingredients.)
- ½ cup fresh basil, julienned
- ⅓-½ cup Parmesan, in small chunks

For the Vinaigrette:

- 4 Tablespoons olive oil
- Juice of ½ a lemon
- 1 teaspoon Dijon mustard
- Sea Salt and freshly ground pepper to taste

Toss all the salad ingredients in a large bowl.

To make the vinaigrette, combine all ingredients in a jar and shake vigorously to incorporate. Or pour the olive oil and lemon juice in a bowl, then whisk in the mustard, and season with salt and pepper.

Pour the vinaigrette over the salad ingredients and mix well to coat.

