

SWEET & SOUR ZUCCHINI CORN SALAD



1 to 1-1/2 cups zucchini, diced small
1 small finely diced/de-seeded
jalapeño pepper
3/4 cup diced pineapple
2/3 cup diced mango
1/2 cup corn
1/2 cup cooked edamame beans
1/3 cup mango pepper jelly
3-4 T fresh lime juice
1/2 bunch chopped/torn cilantro leaves
1 pinch cayenne pepper (to taste)
Salt and pepper (to taste)

Combine all ingredients in a large bowl, toss very well to coat, and serve immediately. Optionally, refrigerate salad for up to 24 hours before serving. Fruits and vegetables will release their juices and salad will be juicier, but the flavors will have co-mingled and salad may taste even better on second day. Salad will keep airtight in the fridge for up to 4 days; it will become juicier as time passes. Serves 4-6.

