

Ginger and Coriander Corn Salad

Ingredients:

2 T.	Olive Oil
4slc.	Smoked Bacon
1	Onion, chopped
4	Garlic Cloves, minced
2T.	Ginger, grated
1	Red Bell Pepper, chopped
1	Green Bell Pepper, chopped
1	Yellow Bell Pepper, chopped
1 c.	Green Beans, chopped
½ c.	Mushrooms, sliced
3c.	Corn, fresh or frozen
2T.	Coriander, fresh or frozen
4T.	Soy Sauce
	Black Pepper, to taste

Method

Heat skillet with 1 T. oil and place corn on cob (if using fresh) cook til char marks appear, a few minutes on each side, set aside for later.

Heat the oil in a large frying pan and fry the bacon and onion together until bacon is slightly crispy and onions are golden and soft for about 5 minutes. Add the garlic and half of the ginger and cook for a minute. Add green beans and cook for 2 minutes. Add in peppers and mushrooms and cook for 4 minutes until mushrooms are soft and peppers are lightly soft. Add the corn and coriander and stir to combine. Add the black pepper and soy sauce, remaining ginger and stir to combine. Serve immediately.