

Succotash Salad

by Monica Portogallo

Ingredients

2 tbsp butter or tub margarine
1 small onion, chopped
1 medium bell pepper, chopped
3 cups cooked lima beans, thawed if frozen
2 cups corn kernels, thawed if frozen
1 medium cucumber, sliced into quarters lengthwise and sliced
2 tbsp lime juice
Salt and pepper to taste

Directions

- Melt the butter in a saucepan over medium-low heat.
- Add the onion and bell pepper, and sauté until the onion is soft. Stir in the lima beans and corn, and cook until heated through.
- Transfer the mixture into a large serving dish. Mix in the cucumber, lime juice, salt and pepper.
- Cover and refrigerate for at least 30 minutes, but the longer it chills, the better!



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