

AUGUST 15, 2019

PEACH & TOMATO SALAD

COOKING WITH COUNTRYSIDE AT HIGHLAND SQUARE FARMERS' MARKET

WHAT'S INCLUDED IN MINI-MEAL KIT:

- Red Onion & Cherry Tomatoes from Martha's Farm
- Peaches from Huffman's Fruit Farm
- Beefsteak Tomatoes and Basil Leaves from Rainbow Gardens

OPTIONAL:

- Feta Cheese from Lucky Penny Creamery
- Honey from Schmidt Family Farms

PANTRY ITEMS:

- Balsamic Vinegar
- Olive Oil
- Salt & Pepper

SUPPLIES NEEDED:

- Cutting Board & Chef's Knife
- 2 Mixing Bowls
- Whisk & Spoon

RECIPE

MAKES 2 SERVINGS

INGREDIENTS

METHOD

Red Onion	<i>1/4 cup, thinly sliced</i>	1.	In a small bowl, prepare dressing by whisking together vinegar, olive oil, honey, salt & pepper. Set aside.
Ripe Peaches	<i>2, pitted & cut into wedges</i>	2.	Combine red onion, peaches, beefsteak, and cherry tomatoes in a bowl. Pour dressing over top and stir until combined.
Beefsteak Tomatoes	<i>2, cut into wedges</i>	3.	Sprinkle with basil & feta cheese (optional) and ENJOY!
Cherry Tomatoes	<i>1 pint, halved</i>		
Balsamic Vinegar	<i>1 tbsp.</i>		
Olive Oil	<i>2 tsp.</i>		
Honey	<i>1 tsp.</i>		
Salt & Pepper	<i>to taste</i>		
Feta Cheese (optional)	<i>4 oz, cubed</i>		
Basil Leaves	<i>2 tbsp, torn</i>		

