

Meals from Your Market

No-cook Peach Salsa

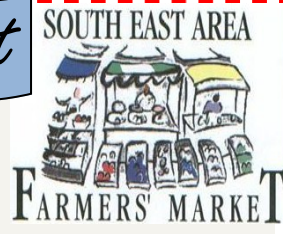
Ingredients

- 4 small peaches, peeled and diced
- Juice of 2 limes, about 1/4 cup juice
- 2 teaspoons honey
- 2 to 3 tablespoons diced red bell pepper
- 1 tablespoon finely minced jalapeno pepper, or to taste
- 1 heaping tablespoon chopped cilantro
- 1 small clove garlic, finely minced

Instructions

Combine all ingredients and refrigerate until serving time. The flavors are best if the salsa is refrigerated for 4 hours or overnight. Serve with grilled or broiled fish, pork, or chicken.

Recipe from Anja Mast, GR Kitchen Coach



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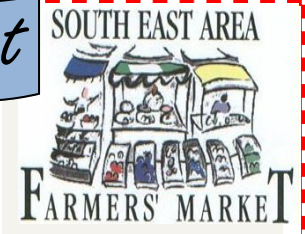
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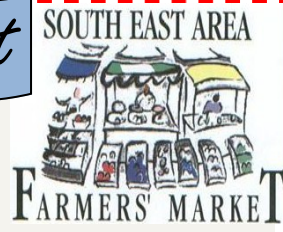
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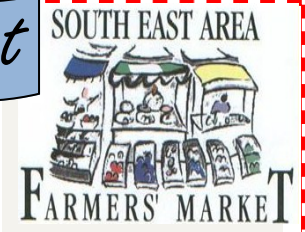
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Meals from Your Market

Tossed Salad with Peaches

Ingredients

- 4 medium ripe peaches, peeled
- 2 Tbs sugar
- 2 Tbs lemon juice
- 2 Tbs cider vinegar
- 1 Tbs rice vinegar
- ½ tsp salt
- 1/3 cup canola oil
- 6 cups spring mix salad greens
- 4 cups torn romaine
- 1 small red onion, halved and thinly sliced
- ½ cup thinly sliced cucumber
- 6 bacon strips, cooked and crumbled
- 1/3 cup chopped pecans, toasted

Instructions

Slice three peaches; set aside. Cut the remaining peach in half; place in a blender. Add the sugar, lemon juice, vinegars and salt. Cover and process until blended. While processing, gradually add oil in a steady stream. In a large bowl, combine the salad greens, romaine, onion, and cucumber. Pour about 2/3 cup dressing over salad and toss to coat. Transfer to a serving planner; top with sliced peaches and bacon. Drizzle with remaining dressing; sprinkle with pecans. Yield: 12 servings.

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