

Meals from Your Market

SOUTH EAST AREA



FARMERS' 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
- $\frac{1}{2}$ tsp salt
- $\frac{1}{3}$ cup canola oil
- 6 cups spring mix salad greens
- 4 cups torn romaine
- 1 small red onion, halved and thinly sliced
- $\frac{1}{2}$ cup thinly sliced cucumber
- 6 bacon strips, cooked and crumbled
- $\frac{1}{3}$ 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 $\frac{2}{3}$ 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.

Recipe from Anja Mast, GR Kitchen Coach