

Mesclun with Peaches, Feta & Toasted Pecans

A salad inspired by Anna Pump from her "Summer on a Plate" cookbook.

Layer these salad ingredients in any amounts that suit your taste:

Mesclun salad mix

Thinly sliced red onion or shallot (TIP: after slicing onions, rinse under water to lessen the pungency of raw onion when adding to salads, salsas, etc.)

Ripe peaches, peeled and sliced

Feta Cheese

Toasted Pecans (Toast in a dry skillet on medium heat until fragrant, 2-3 minutes.

Don't walk away - they go from toasted to burnt quickly!)



Photo Credit: Julie Nicole Photography

Dressing

2 T white wine vinegar, 4 T oil, 1 tsp Dijon mustard, 1/2 tsp kosher salt, 1/2 tsp pepper, 1 tsp sugar or honey. Whisk all ingredients in a small bowl and pour over salad.

If I Could Save Time in a Bottle: Try Marzetti's Sweet Italian Dressing or Litehouse Poppyseed Dressing with this salad.