INGREDIENTS:
1 shallot, finely chopped
Kosher salt
2 lemons
2 tbsp white wine vinegar
2 lbs mixed cucumbers, sliced 1/4” wedges
1 English cucumber, halved and sliced
2 lbs yellow peaches, sliced 3/4” wedges
4 oz mild feta, crumbled
Ground black pepper
Handful of basil leaves, torn
Handful of mint leaves, torn

PREPARATION:
Vinaigrette:
1. Place shallot in a small bowl and season with a pinch of salt. Finely grate zest from one lemon into bowl; cut lemon in half and squeeze juice. Add vinegar and toss to combine. Let sit 10 minutes.

Salad:
1. Place cucumbers in a medium bowl and season with salt. Spoon half of vinaigrette over and toss gently to coat.
2. Place peaches in a serving bowl and season with salt. Spoon remaining vinaigrette over and toss gently.
3. Add cucumbers to peaches; combine. Add feta; season with salt and pepper. Top salad with basil, mint, and lemon juice.


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FOOD SAFETY TIPS

☐ Be sure to store salad in the refrigerator at 41°F or below.

☐ To store feta cheese, keep it refrigerated and in its original brine (liquid).

☐ Feta cheese will last up to 1 week when stored properly.

☐ Feta cheese can be frozen if in an air-tight container and will last 6 to 12 months when frozen properly.

Food safety tips provided by Clemson Cooperative Extention, https://hgic.clemson.edu/factsheet/safety-of-stored-foods/

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