

CUCUMBER AND PEACH SALAD

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.

Recipe source: <https://www.bonappetit.com/recipe/cucumber-and-peach-salad-with-herbs>



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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 Extension, <https://hgic.clemson.edu/factsheet/safety-of-stored-foods/>

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