

PEACH, TOMATO, AND BASIL SUMMER SALAD

Prep Time: 15 mins Servings: 4



INGREDIENTS

- 1/2 red onion, sliced
 - 2 large peaches, large dice
 - 2 large tomatoes, large dice
 - 15 oz can cannellini beans, drained and rinsed
 - 1/2 cup basil leaves, sliced
 - 1/4 cup feta crumbles
 - Dressing:
 - 2 tablespoons red wine vinegar*
 - 2 tablespoons olive oil*
 - 1 tablespoon honey*
 - Salt and pepper, to taste*
- *ingredients that are not provided by the Good Food Bus*

INSTRUCTIONS

1. **Peel and Slice Onion** : Peel off the outer layer of the red onion. Cut in half, and place flat side on your cutting board. Cut off the top and bottom of the onion. Thinly slice. Place onion slices in a bowl, and cover with cold water. Using your hands, squeeze the onions with your hands 5-6 times. Drain the water, and then repeat 2-3 times. Leave the water in the bowl with the onions and set aside. (*Helpful Hint : This method helps lessen the pungent taste of raw red onion.*)
2. **Dice Peaches** : Take peaches, and cut them in half (around the pit). Pull the halves apart and remove pit. Dice the fruit into bite-sized pieces. Place in a large mixing bowl and sit aside.
3. **Dice Tomatoes** : Dice the tomatoes into bite-sized pieces. Add to large mixing bowl. (*Helpful Hint : You can cut out the inside seed area for a different texture.*)
4. **Rinse and Drain Beans** : Open can of beans and drain the excess water. Rinse with water and drain again. Add to large mixing bowl.
5. **Slice Basil Leaves** : Remove basil leaves from the stem, place in a stack on your cutting board, and thinly slice with your knife (across the leaves, not down). Add to large mixing bowl.
6. **Make Dressing** : In a small mixing bowl, add the red wine vinegar, olive oil, honey, and a pinch of salt and pepper. Whisk.
7. **Dress and Toss Salad** : Drain the onions, then add them to the large mixing bowl with the salad

> This would be great with a roast chicken breast on top!

> This is actually a pretty filling salad (thanks to the beans)!

FOR THE EXTENDED RECIPE, MEAL PHOTOS, AND HELPFUL HINTS—GO TO...

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