**Summer Salad Recipes**

The Chef & The Garden Cooking Class - Summer 2012

*from the Kitchen of Chef Robert Donis*

**Zucchini Salad**

*with Cashews, Chili Peppers, Yogurt Coconut Dressing*

2 Pounds Zucchini, Cut lengthwise, 1/8” thick slices
2 Tbl Cashews
1 ea Green Onion, Sliced thin
1 Tbl Pickled Ginger, Sliced thin
1 ea Red Jalapeno, Sliced, Fine Strips
1/2 Bunch Cilantro Leaves from a small bunch

1 ea Lime, Zest and Juice
3 ounces Coconut Milk
7 ounces Yogurt Greek
to taste Kosher Salt and Pepper

**Method:** Toast cashews in 300º oven until roasted completely (about 20”, checking from time to time).
Zest and Juice lime and combine with coconut milk and yogurt in small bowl, whisk together and season appropriately.

Cook zucchini slices in boiling water for 1 minute and chill quickly in ice bath (ice cubes + water in a bowl). Pat dry and reserve. Mix together cashews, green onions, pickled ginger, jalapeno and cilantro leaves and dress very lightly. Mix zucchini with other ingredients trying hard not to break up slices. Place on plate and drizzle on yogurt dressing.

**Strawberry and Grilled Peach Salad**

1 Qt Strawberries, hulled, split in half
1 ea Peach, skin and pit removed, split in half
1/2 Tbl Balsamic Vinegar, 6+ yrs old
2 Tbl Sugar, non refined
5 ea Thai Basil Leaves, small or gently torn
Method: Clean strawberries briefly. Coat with a light film of oil. Grill peaches for a few minutes on flat side. Slice into 1/4” pieces and cut these slices in half. Combine peaches with strawberries in a small bowl. Sprinkle with sugar and balsamic vinegar, mix gently, and let macerate for 15 minutes. Tear some thai basil leaves and mix with fruit. Serve in nice bowl.

**Arugula and Avocado Salad**

*with Roasted Peppers and Pecorino Cheese, Basil Dressing*

3 ounces Baby Arugula
2 ounces Pecorino Cheese, sliced thin
1 ea Avocado
1 ea Red Bell Pepper, Roasted

Dressing/Vegetable Marinade
1 Cup Basil, loosely packed, rough chop
2/3 Cup Extra Virgin Olive Oil
1/4 Cup White Wine Vinegar
1 T Garlic, Minced
1/3 Cup Pecorino Romano Cheese

Method: Place basil, olive oil, vinegar, garlic, and pecorino into small food processor or blender. Pulse until the marinade is formed. Dress Greens and Avocado lightly with this dressing and serve topped with cheese and roasted pepper.