



CUCUMBER, MELON, & FETA ARUGULA SALAD WITH BASIL & VANILLA BALSAMIC VINAIGRETTE

Recipe by Natural Gourmet Institute

SERVES 6

Ingredients:

3 tablespoons balsamic vinegar
2 teaspoons Dijon mustard
2 teaspoons vanilla extract
½ teaspoon sea salt
¼ teaspoon black pepper
½ cup extra virgin olive oil

*3 pounds assorted summer melons (honeydew, cantaloupe, etc. diced)
*2 large cucumbers, peeled and cut into quarter moons
*4 small radishes, cut into matchsticks
*5 ounces wild arugula
*6 ounces feta, crumbled
*1 ounce basil, leaves torn

Directions:

1. In a bowl, whisk together balsamic vinegar, Dijon mustard, vanilla extract, sea salt, and black pepper until well combined. While continuing to whisk, slowly stream in olive oil. Set aside.
2. Combine melon, cucumber, radish, arugula, feta, and basil in a large bowl. Toss with vinaigrette and serve.

****Ingredients available seasonally at your neighborhood Greenmarket***

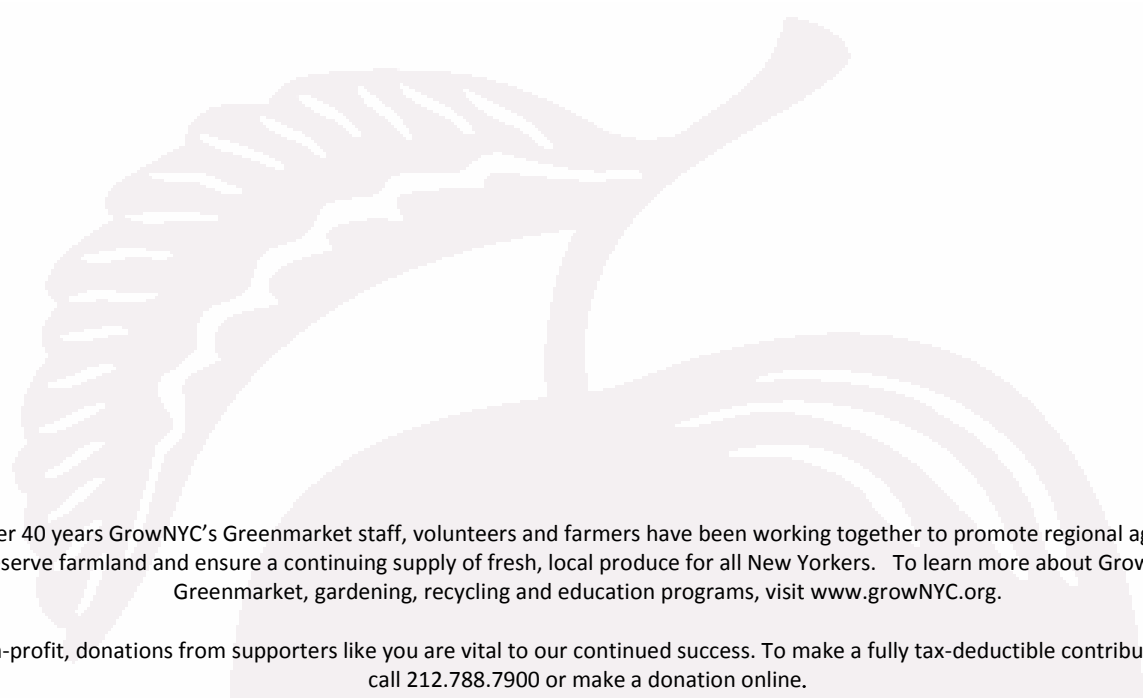
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