



SUMMER SQUASH SALAD WITH THYME-RED WINE VINAIGRETTE

Recipe by Natural Gourmet Institute

SERVES 6-8

For salad:

- *2 pounds of various summer squash, thinly sliced
- *1 red bell pepper, seeded, quartered, and thinly sliced crosswise
- *1/2 small red onion, peeled and thinly sliced
- *1 pint yellow cherry tomatoes, chopped
- *1 ounce basil, freshly torn into pieces

For vinaigrette:

- *1 tablespoons minced thyme leaves
- 3 tablespoons red wine vinegar
- 1 teaspoon Dijon mustard
- ½ teaspoon sea salt
- ¼ teaspoon black pepper
- ½ cup extra virgin olive oil

- *4 ounces feta, crumbled, optional

Directions:

1. In a bowl, combine summer squash, red bell pepper, onion, cherry tomatoes, and basil.
2. In a separate bowl, whisk together thyme, red wine vinegar, Dijon mustard, sea salt, and black pepper until well combined. While continuing to whisk, slowly stream in olive oil.
3. Toss salad with vinaigrette and serve. Garnish with feta if using.

Make It A Meal: Serve with grilled chicken and savory wheat berry pilaf.

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

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

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