

Summer Salad

Recipe by: Justin Rutledge, Director of Culinary and Dining Operations, The Lakeshore
Approximately 2-4 servings

INGREDIENTS

2 large limes

½ small red onion

1 ¼ tsp. granulated sugar

¾ tsp. kosher salt

1 clove garlic

¼ cup fresh cilantro, packed, plus a handful

¼ cup extra virgin olive oil

¼ cup freshly squeezed lime juice, plus 1 Tbsp.

1 medium butter lettuce head (about 1 lb.)

1 medium English cucumber

At least ¾ cup multi-colored cherry tomatoes, more if desired

2 large ripe peaches

4 oz. feta cheese

¼ cup roasted salted pepitas (pumpkin seeds)

1 tsp. freshly ground black pepper

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PREPARATION

Step 1

Finely grate the zest of 1 large lime. Add 1 teaspoon zest to a small bowl; reserve the remaining for topping the salad. Add 1 tablespoon lime juice into the bowl.

Step 2

Thinly slice half of a small red onion; add to the lime juice and zest. Add in $\frac{1}{4}$ tsp. of the granulated sugar and $\frac{1}{4}$ tsp. of the kosher salt. Toss to coat the onions; set aside to pickle at least 15 minutes, tossing the onions once or twice to coat in the lime juice.

Step 3: Dressing

Juice the remaining limes until you have $\frac{1}{4}$ cup of juice; pour into a separate small bowl. Finely chop the garlic and $\frac{1}{4}$ cup cilantro and add to bowl. Add the olive oil, the remaining teaspoon of granulated sugar, and the remaining $\frac{1}{2}$ teaspoon of salt. Whisk to combine.

Step 4

In a large salad bowl, tear butter lettuce into bite-sized pieces. Thinly slice cucumber lengthwise, then again crosswise. Cut the cherry tomatoes in half. Remove the peach pits, then cut peaches into $\frac{1}{2}$ inch thick slices. Add cucumber, tomatoes, and peaches to bowl. Crumble in feta cheese.

Step 5:

Top the salad with pumpkin seeds, the pickled onion (discarding any liquid, though can be added if desired), reserved lime zest, and an additional handful of torn cilantro leaves. Season to taste with additional kosher salt and freshly ground black pepper. Drizzle half the dressing over the salad and gently toss to coat. Top with the remaining dressing.