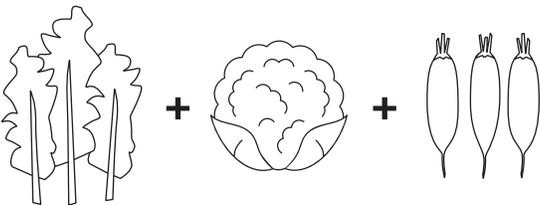


SUPERIOR SALADS FOR SHELTERING AT HOME

IDEAS FOR PEAK PRODUCE (OR ANY PRODUCE YOU CAN GET)



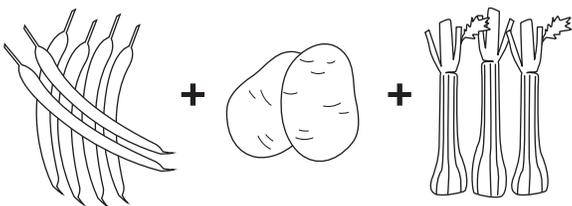
Chunk **TOMATOES**, finely chop **BASIL**, and lightly toast **BREAD**. Dress with red wine vinegar and olive oil.



Thinly slice **KALE**, cut **CAULIFLOWER** into florets and blanch, and thinly slice **RADISH**. Dress with lemon juice, white wine vinegar, and grated parmesan.



Slice **CUCUMBERS** into half-moons and chop **MINT**. Dress with **YOGURT** seasoned extra-generously with salt and pepper.



Cut **GREEN BEANS** into bite-size pieces then blanch, remove beans and blanch diced **NEW POTATOES**, and slice **CELERY**. Dress with white wine vinegar, olive oil, and whole grain mustard.



Peel, cube, and blanch **BEETS**, toast **NUTS**, and crumble **FETA**. Dress with white wine vinegar, lemon juice, and a touch of olive oil.

To blanch, plunge cut-up vegetables in salted, rapidly boiling water for 30 seconds. (Harder vegetables may take longer but should still have some bite.) Transfer to an ice bath and drain. And don't forget to season salads with salt and pepper to taste!