



COOKING WITH JAN ~ June 5, 2019

Recipes at Coborns and kokk.com ~ SUMMER SALADS

PEACH CAPRESE SALAD

ARRANGE 8 OZS SLICED FRESH MOZZARELLA, 2 SLICED HEIRLOOM TOMATOES AND 2 SLICED PEACHES ON A SERVING PLATTER. DRIZZLE WITH 3 TBLS OLIVE OIL AND 1 TBLS WHITE BALSAMIC VINEGAR. SEASON WITH SALT & PEPPER AND TOP WITH FRESH BASIL. MAKES 3-4 SERVINGS. JUST RECENTLY HAD THIS SALAD AND IT IS VERY YUMMY, VERY REFRESHING AND VERY EASY TO MAKE!

SUMMER LAYERED SALAD

<u>DRESSING</u>	1/2 CUP EXTRA VIRGIN OLIVE OIL 1 TBLS CHOPPED FRESH PARSLEY 1/4 TSP <u>EACH</u> BLACK PEPPER & RED PEPPER FLAKES	3 TBLS LEMON JUICE 1 1/2 TSPS HONEY 1/2 TSP SALT
<u>SALAD</u>	8 CUPS CHOPPED ROMAINE LETTUCE 1 1/2 CUP CHERRY TOMATOES, HALVED 6 OZ JAR MARINATED ARTICHOKE HEARTS 1 CUP FETA CHEESE, CRUMBLD	8 OZ HUMMUS 3 1/2 CUPS CUCUMBERS 1 CUP RED ONIONS

CHOP THE CUCUMBERS, DRAIN & CHOPPED THE ARTICHOKE HEARTS & THINLY CHOP THE RED ONIONS. IN SMALL BOWL, MIX DRESSING INGREDIENTS TOGETHER WITH WHISK UNTIL WELL BLENDED. ARRANGE LETTUCE ON LARGE SERVING PLATTER; DRIZZLE WITH 3 TBLS OF THE DRESSING. PLACE SMALL DOLLOPS OF THE HUMMUS EVENLY OVER LETTUCE, THEN LAYER REMAINING INGREDIENTS ON TOP OF HUMMUS. DRIZZLE WITH THE REMAINING DRESSING. MAKES 12 SERVINGS!

TACO PASTA SALAD

1 LB PASTA SHELLS 2 CUPS CORN, FROZEN OR CANNED 2 TOMATOES, SEEDED & DICED 1/3 CUP OLIVE OIL 2 TBLS TACO SEASONING MIX 2 CUPS SHREDDED MEXICAN BLEND CHEESE SALT & PEPPER TO TASTE	15 OZ CAN BLACK BEANS, RINSED & DRAINED 1/2 CUP CILANTRO, FINELY CHOPPED 1 1/2 CUPS SALSA 1/4 CUP LIME JUICE 2 CLOVES GARLIC, MINCED 3 AVOCADOES, DICED
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COOK PASTA ACCORDING TO PACKAGE DIRECTIONS; DRAIN & COOL. IN LARGE BOWL, ADD THE COOLED PASTA, BLACK BEANS, CORN, CILANTRO, TOMATOES & SALSA; TOSS GENTLY. IN SMALL BOWL, WHISK TOGETHER THE OLIVE OIL, LIME JUICE, TACO SEASONING & GARLIC. POUR OVER THE PASTA & TOSS TO COAT; ADD SALT & PEPPER TO TASTE, THEN CHILL UNTIL SERVING. ADD THE CHEESE & DICED AVOCADOES JUST BEFORE SERVING. MAKE 12 SERVINGS.

CRISPY CHICKEN STRIPS WITH SALAD

2/3 CUP MAYONNAISE 2 1/2 TSPS MUSTARD POWDER KOSHER SALT & BLACK PEPPER 2 LG EGGS 5 OZ PKG GREENS 1 CUP FINELY GRATED SHARP CHEDDAR CHEESE 1 1/4 LBS SKINLESS, BONELESS CHICKEN BREASTS, CUT INTO WIDE STRIPS	1/3 CUP FRESH DILL, CHOPPED 2 TSPS FRESH LEMON JUICE 1 1/4 CUPS PANKO BREAD CRUMBS 1 CUP VEGETABLE OIL 1/2 CUP CHERRY TOMATOES, HALVED
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TO MAKE SALAD: MIX THE MAYONNAISE, 1 TBLS DILL, 2 TSPS MUSTARD POWDER, THE LEMON JUICE AND 1 TBLS WATER IN A SMALL BOWL. SEASON WITH SALT & PEPPER; SET ASIDE. COMBINE THE BREADCRUMBS, CHEESE, REMAINING 1/2 TSP MUSTARD POWDER, SALT & PEPPER IN A SHALLOW BOWL; BEAT THE EGGS. HEAT THE VEGETABLE OIL IN SKILLET; DIP CHICKEN STRIPS INTO THE EGG MIXTURE & THEN INTO THE BREADCRUMBS, PRESSING TO COAT WELL. ADD TO OIL AND FRY UNTIL GOLDEN BROWN & CRISP, ABOUT 3-4 MINUTES PER SIDE. WORK IN BATCHES UNTIL ALL CHICKEN IS FRIED; DRAIN ALL ON PAPER TOWEL. PLACE THE GREENS IN A LARGE SALAD BOWL; TOSS WITH THE TOMATOES, THE REMAINING DILL & 3 TBLS OF THE DILL-MAYONNAISE SAUCE. SEASON TO TASTE WITH SALT & PEPPER. DIVIDE THE CHICKEN & SALAD AMONG 4 SALAD PLATES; SERVE WITH REMAINING SAUCE FOR DIPPING.

SWEET & PEPPERY WATERMELON SALAD

4 CUPS ARUGULA 3 CUPS DICED SEEDLESS WATERMELON 1/4 RED ONION, VERY THINLY SLICED 1 1/2 TBLS BALSAMIC VINEGAR SALT & PEPPER TO TASTE	3 CUPS SLICED FRESH STRAWBERRIES 3/4 CUP THINLY SLICED FRESH BASIL 1/3 CUP EXTRA VIRGIN OLIVE OIL 1 TSP AGAVE NECTAR 1/2 CUP CRUMBLD FETA CHEESE
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GENTLY COMBINE ARUGULA, STRAWBERRIES, WATERMELON, BASIL & RED ONIONS IN LARGE BOWL. MIX OLIVE OIL, VINEGAR, NECTAR, SALT & PEPPER TOGETHER UNTIL WELL COMBINED. POUR OVER THE SALAD; TOP WITH FETA CHEESE. CRUMBLD PARMESAN CHEESE MAY BE USED IN PLACE OF THE FETA.