

SUMMER WATERMELON, PEACH AND HEIRLOOM TOMATO SALAD

Recipe adapted by Jen Brown (WSFMA)

INGREDIENTS

3 cups seeded watermelon, in bite-size chunks

1½ cups heirloom tomato, in bite-size chunks (try different colors for visual appeal)

1½ cups peeled, chopped peaches

½ red onion, slivered

Handful each fresh basil and mint chiffonade (sliced in thin ribbons)

¼ cup fresh lime juice

Pinch sea salt

Black pepper

Pinch ground chipotle pepper (optional)

¼ cup olive oil

Washington State
Farmers Market Association
www.wafarmersmarkets.com



DIRECTIONS

Combine chopped fruit, onion and herbs in a big bowl. Whisk together lime juice, seasonings and olive oil in a small bowl. Combine with fruit mixture and let sit 10 minutes before serving. Serves 4-6.

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Substitutions and Additions

- Feel free to substitute any fresh stone fruit or melon you like
- Replace the lime juice with white balsamic or a lovely fruit vinegar from your local farmers market
- Substitute Thai basil for the more common Italian variety
- Add chunks of your favorite fresh or salty cheese: feta, goat, mizithra, cotija, etc.



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