

Summer Tomato Peach Mint Salad

Mother Nature is pretty smart. She knows what she's doing, and it pays to listen. When two crops are prevalent at the farmers market at the same time, it's smart to assume they might go well together. So when you see the big display of tomatoes and the big display of peaches, think about ways to make them dance together. You won't need much else — a little acid, a little salty cheese. You're dressing up something that's already perfect, so keep it simple.

See Cook's Note on how to pit peaches.

Ingredients

1 pound ripe heirloom tomatoes, cut into chunks
1 pound ripe peaches, pitted, cut into thin slices
1 cup fresh mint leaves
1/2 medium red onion, thinly sliced (about 1 cup)
1 tablespoons white wine vinegar
2 teaspoon fresh lemon juice
1/4 teaspoon kosher salt
1 tablespoons extra virgin olive oil
1/2 teaspoon Maldon sea salt
Freshly ground black pepper
1/2 cup crumbled feta cheese

Directions

Toss the tomatoes, peaches, mint and red onion together in a large bowl. Whisk together the white wine vinegar, lemon juice, kosher salt and olive oil in a small bowl and pour over the tomatoes and peaches. Transfer to a plate and sprinkle with the sea salt, ground pepper and top with feta cheese and serve.

Cook's Note

To pit the peach, cut into 1/2 of the peach up to the pit, then run the knife around the pit. Twist the halves of the peach to loosen it from the pit. To remove the pit, cut that half in half again and pry the peach apart. Then pull the pit away.

total time: 20 minutes

active prep: 15 minutes

serves: 4 to 6

difficulty: *easy*

