

Super Simple Summer Salad Trio (for Salame Platter)

This is it folks. Do we even need to remind you that *now* is the time to eat these gifts of summer gardens? Use only the best, freshest vegetables and they will reward you with superior taste, needing only a few accompanying flavors for interest and color. Pair with some salame, throw in some bread and chilled wine, and you've got the best summer meal on your hands. Savor the moment. Simplicity reigns.

Ingredients

bocconcini and tomato

1/2 pint (1 cup) sungold or a mixture of other cherry and grape tomatoes, halved
1 cup bocconcini, drained
2 tablespoons extra virgin olive oil
1/2 teaspoon Maldon sea salt, or to taste
Freshly ground black pepper
1/4 cup fresh basil leaves, torn (or use very small whole leaves)

corn, cuke and feta

2 mini cucumbers, quartered and sliced
3/4 cup cooked corn kernels
1/4 cup crumbled feta
Pinch crushed red pepper flakes
1 tablespoon extra virgin olive oil
1/4 teaspoon Maldon sea salt
Freshly ground black pepper

green bean and mustard vinaigrette

2 tablespoons extra virgin olive oil
2 tablespoons white wine vinegar
1 teaspoon whole grain mustard
1/2 teaspoon sugar
1 small shallot, finely diced
1 clove garlic, grated
1/4 teaspoon Maldon sea salt
Freshly ground black pepper
1/2 pound assorted green beans, wax beans, haricot vert, etc.

Directions

for the bocconcini and tomato salad

Combine the tomatoes and cheese in a mixing bowl. Drizzle with oil and season with salt and pepper. Stir in the basil. Serve or cover and chill until ready to serve.

for the corn, cuke, and feta salad

Combine the cukes, corn, feta, and crushed red pepper flakes in a mixing bowl. Drizzle with oil and season with salt and pepper. Serve or cover and chill until ready to serve.

for the green bean and mustard salad

Whisk together the oil, vinegar, mustard, sugar, shallot, garlic in a mixing bowl and season with salt and pepper. Set aside. Bring a medium saucepan of salted water to a boil. Blanch the beans until crisp-tender, 2½ to 3 minutes. Drain well and pat dry. While the beans are still warm, toss into the vinaigrette until well coated. Serve or cover and chill until ready to serve.

total time: 35 minutes

active prep: 35 minutes

serves: 4 to 6 as part of a salame board (about 2 cups of each)

difficulty: *easy*