

Summer Shrimp Salad with Peaches

Light, bright and refreshing, this salad is quick to prepare and best eaten within minutes of preparing. For ideal results, prep all your ingredients separately and toss together at the last minute.

Ingredients

Serves 4-6

DRESSING

- ¼ c rice wine vinegar
- ¼ c olive oil
- 2 T sugar
- 1 teaspoon dijon mustard
- 1 teaspoon salt
- ¼ teaspoon curry powder
- zest of half a lemon
- juice of one lemon

SALAD

- 1 pound chilled cooked shrimp, tails removed
- 1 fennel bulb
- 1 red bell pepper
- 2 green onions
- 3 sprigs fresh tarragon, chopped
- 3-4 fresh, ripe peaches
- 4 ounces crumbled feta cheese

Make the dressing in advance by whisking together the vinegar, oil, sugar, dijon, salt, curry powder, lemon zest and lemon juice. Refrigerate until needed.

If the shrimp are larger in size, slice them in half lengthwise and set aside. Core the fennel bulb and slice in julienne strips. Wash and slice the red pepper in julienne strips. Chop the green tops of the green onions and save the bottoms for another use.

Toss the shrimp, fennel and red pepper with the prepared dressing, green onions and tarragon.

Wash, pit and slice the peaches. Add the peaches and feta cheese to the salad. Give it a light toss to combine ingredients and serve.

