

WONDER VALLEY



Ensaladang Peach (Filipino Peach Salad)

BY WOLDY REYES

INGREDIENTS

SALAD

- 1 large firm juicy peach, pitted and sliced into wedges
- 1 pint yellow cherry tomatoes, halved
- 5 napa cabbage leaves, cleaned
- 1 small shallot, thinly sliced
- 1 small jalapeño, halved and thinly sliced
- 1 whole lime, zest only
- 1 tablespoon sunflower seeds
- Fresh dill, for garnish

DRESSING

- 2 whole limes, reserve one whole lime for zesting the salad, freshly squeezed
- 2 tablespoons honey
- 1 ½ tablespoons, fish sauce
- ½ cup Wonder Valley Olio Nuevo
- Freshly ground black pepper

RECIPE

To make the dressing, in a small bowl whisk all the ingredients. Season with freshly ground black pepper.

To make the salad, in a large bowl, toss in peaches, tomatoes, napa cabbage, shallot, jalapeño and zest of 1 lime.

Spoon over half of the dressing over the salad and with your clean hands, toss the salad until coated. Transfer the salad onto a serving platter. Shower sunflower seeds over the top. With your clean and dry fingers, tear fresh dill over the top. Spoon over remaining dressing over the salad. If there's dressing left, reserve for your next salad.

Drizzle Wonder Valley Olive Oil to finish the salad and enjoy immediately!