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pepper, cucumber & tomato salad

USING WINDSET CONCERTO™ GRAPE TOMATOES, FRESCO™ CUCUMBER & DOLCE™ SUPER SWEET BABY BELL PEPPERS

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This dish is great served with grilled lamb chops and grilled chicken breasts.
Serves 4

- 3 Windset Farms™ **Dolce™** Super Sweet Bell Peppers, seeded & chopped
- 1 Windset Farms™ **Fresco™** Cucumber, chopped
- 20 Windset Farms™ **Concerto™** Grape Tomatoes, halved
- 12 Kalamata olives, coarsely chopped

Dressing

- 2 small shallots, finely minced
- 2 cloves garlic, finely minced
- 1/4 cup lemon juice
- 1/4 cup red wine vinegar
- 2 teaspoons Dijon mustard
- 1/2 cup extra virgin olive oil
- 2 Tablespoons fresh dill, finely chopped
- 2 teaspoons fresh oregano, finely chopped
- 2 teaspoons honey
- 1 teaspoon kosher salt
- 1/4 cup mayonnaise
- 1/4 cup sour cream

In a medium bowl, whisk together the shallots, garlic, lemon juice, red wine vinegar, Dijon mustard, honey, fresh dill, salt and oregano. Slowly whisk in the extra virgin olive oil. Whisk in the mayonnaise and the sour cream.

Place the vegetables and olives in a bowl and add desired amount of dressing. Serve.



Executive Chef
Dana Reinhardt



For great recipe ideas, please visit www.windsetfarms.com

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RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT

