

Kale, Peach, Corn and Feta Salad

Vinaigrette

1/4 cup olive oil
juice of 1 lime
2 T sherry vinegar
dollop of honey
salt and pepper, to taste

In a large bowl, whisk together the olive oil, lime juice, sherry vinegar and honey. Season with salt and pepper to taste.

Salad

1/2 small red onion, sliced into thin half-moons
1 bunch kale, torn into small pieces
1/2 bunch cilantro, coarsely chopped
2 ears corn, cut off the cob
3 peaches, cut into slim wedges
1/4 cup feta, crumbled

Add the sliced onion to the vinaigrette and let sit for a few minutes to mellow. Add the kale and cilantro, mixing well to coat. Let kale mixture sit for an hour, refrigerated, for the kale to absorb the dressing and soften. Scatter the corn, peaches and feta over the top.

Serve as a side salad or top with sliced grilled chicken for an entrée.

Makes 6 servings.

Recipe by Garden Chef Dene Lynn



ATLANTA BOTANICAL GARDEN