



There's a Chef in My Kitchen, LLC

Summer Vegetables and Fruit Salad *with Sesame Soy Vinaigrette*

Serves 6

The flavor combination of vegetables and fruit is quite compelling in this unusual but fabulous Vietnamese-styled salad. If you don't have superbly fresh tomatoes, try fresh orange segments. For that matter, you can trade out the pineapple with any tropical sweet fruit, such as mango.

Ingredients:

For the salad:

- 1 small hothouse (seedless) cucumber, cut lengthwise, then thinly sliced crosswise (optional: peel strips of the cucumber skin off to create a zebra-stripe effect before cutting)
- 2 cups fresh, ripe pineapple, peeled, cored, and cut into bite size chunks (about ½ of a fresh pineapple)
- About 1 pound vine-ripened, cherry tomatoes, cut into quarters
- 1/2 cup fresh cilantro leaves, coarsely chopped

For the vinaigrette:

- 1 garlic clove, minced and mashed with 1/4 teaspoon coarse salt
- 2 teaspoons fresh grated ginger (alternatively use a 1" x 1" knob of fresh ginger through a garlic press with the juices)
- 1 small to medium seeded Serrano or jalapeno chile, minced
- 1 1/4 cups fresh orange juice
- 1/4 cup rice vinegar
- 2 tablespoons tamari (substitute soy sauce)
- 1 tablespoon floral or summer flowers honey
- 1 tablespoon sesame oil

Toasted sesame seeds, to garnish (optional)

Preparation:

Combine the cucumber, pineapple and cherry tomatoes in a large, shallow bowl. Sprinkle the cilantro around the bowl; gently toss to combine. Set aside.

Prepare the vinaigrette: In a small bowl, combine the mashed garlic mixture, the ginger and the chile. Add the orange juice, the vinegar, tamari, and honey. Whisk in the sesame oil, until well combined.

20 minutes before serving vigorously re-whisk the vinaigrette. Lightly dress the salad with about half of the vinaigrette and toss gently to combine. Set aside to allow flavors to meld. Garnish with toasted sesame seeds and serve slightly chilled or at room temperature; pass the remaining vinaigrette with the salad.

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