

Summer Salad



A perfect lunch on a hot day.

Ingredients

1 cup roasted and salted Pistachios, roughly chopped.
2 juice of two Lemons.
2 tablespoons Honey
6 tablespoons Extra - Virgin Olive Oil
2 1/2 cups roughly torn bread. Try to get a baguette without preservatives.
1 1/2 pounds Heirloom tomatoes cut into wedges. Any high quality tomato will work.
1 ripe Nectarine cut into wedges
2 ripe Plums cut into wedges
8 Basil leaves roughly chopped..
Salt and fresh Black pepper to taste.

Instructions

Preheat the oven to 375 degrees.

While the oven is warming whisk together pistachios, lemon juice, honey, and 4 tablespoons of Olive oil. Use salt and pepper to taste. Set aside.

Toss bread with remaining oil and season with salt. Bake in over for 15 minutes until golden brown. Remove from the oven.

Toss tomatoes and fruit with the dressing. Divide on plates, this will serve 4 - 6 people.
Evenly drizzle the dressing over the salad.

Garnish with basil and any hard bits of bread.

Serve immediately.

Adapted from the Wall Street Journal, July 13, 2013. Chef Stephanie Izard