

Stone Fruit & Tomato Salad Recipe



Yield: 6 1-cup servings

Ingredients

2 heirloom tomatoes

2 stone fruits

1/4 cup fresh basil, minced

2 Tablespoons fresh chives, finely chopped

2 Tablespoons Balsamic Vinaigrette

Instructions for Adults

Assist with supervision of safe knife skills.

Instructions for Kids

- Using a plastic knife, cut the tomatoes and stone fruit into bite-sized cubes. Place in a serving bowl.
- Chop, tear, and add the basil and chives.
- Drizzle with Balsamic Vinaigrette.
- Mix salad gently with a spoon to combine.
- Serve and enjoy!

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Balsamic Vinaigrette Recipe



Yield: 3/4 cup salad dressing

Ingredients

1/2 cup canola oil
3 Tablespoons balsamic vinegar
1 Tablespoon mustard
1/4 teaspoon salt
Black pepper to taste

Instructions for Adults

Assist with supervision of measuring ingredients.

Instructions for Kids

- Measure ingredients and add them all to a jar. Screw the lid on tightly. Shake until combined, about 30 seconds or more.
- You can store any extra dressing in the fridge. It will keep for a few weeks.

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