

# Our State eats

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## Summer Garden Salad

Yield: 2 to 4 servings.

- 1 medium cucumber, sliced
- 1 pint cherry or grape tomatoes, halved
- 1 orange bell pepper, cut into 1-inch strips
- 2 small zucchini, halved and sliced
- 4 to 6 leaves Bibb or butter lettuce
- 6 to 8 leaves fresh basil, torn

### Goat cheese dressing:

- 4 ounces goat cheese, at room temperature
- Juice of 1 lemon
- 2 tablespoons honey
- ½ cup sour cream
- ¼ cup mayonnaise
- ½ teaspoon salt
- ½ teaspoon ground black pepper

**For the dressing:** Place all ingredients in a food processor or blender. Pulse until mixture is smooth. Refrigerate until ready to serve.

**For the salad:** In a medium bowl, toss together cucumber, tomatoes, bell pepper, and zucchini. Distribute lettuce leaves among salad plates. Spoon vegetable mixture on top of lettuce. Garnish with torn basil leaves. Serve with goat cheese dressing.



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