



## Fresh Summer Salad

Serves 4

1 pint Cherry Tomatoes, cut in half  
1 Cucumber, peeled, seeded, & diced  
2 Garlic Cloves, minced  
1 tsp Pine Street Market Butcher Salt, plus more to taste  
1 tbsp Sherry Vinegar  
1 tsp Dijon Mustard  
2 tbsp Extra Virgin Olive Oil  
¼ cup Fresh Basil, torn  
4 cups Arugula

### Optional Garnishes:

½ cup Walnuts, toasted  
½ cup Fresh Mozzarella, torn or Feta, crumbled

- In a large bowl combine the tomatoes, cucumber, garlic, and Butcher Salt. Mix with a spoon to combine.
- In a separate smaller bowl, combine vinegar and mustard. While whisking, slowly drizzle in the oil.
- Pour the vinaigrette over the tomato and cucumber mixture and stir to evenly coat. Allow to rest for 30 minutes to 2 hours.
- Add the basil, arugula, and optional garnishes. Toss to coat.
- Serve with grilled Chicken Breast, Pork Tenderloin, or Steak.