

DEAR
CHEF
MIKE

I'm always on the lookout for new and delicious salad recipes.

With spring in full swing, I was wondering if you could share your recommendations for a go-to spring salad that is both refreshing and flavorful.

Looking forward to tossing up a masterpiece!

—SALAD SPINNER

DEAR SALAD SPINNER, Spring is the best! I like to mix a ton of fresh herbs like mint, tarragon, dill and thai basil with lemon zest and juice. Then I add cashews, dried fruit, **Private Selection™ Seedless Baby Cucumbers**, **Private Selection Campari Tomatoes**, goat cheese and **Simple Truth Organic™ Baby Arugula**. I serve it with a side of balsamic vinaigrette and call it a day.

For a tasty shortcut, try one of our ready-to-eat salads:

Kroger Brand
Apple Walnut
with Chicken
Salad Kit
for One



Kroger Brand
Sante Fe Style
Salad Kit for One



WHAT CHEF MIKE'S COOKING: SPRING KITCHEN SINK SALAD

This tasty seasonal salad is super flexible. You can easily swap ingredients for fresh items you have on hand.

TOTAL: 5 MIN | SERVES: 6

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| 12 oz. Simple Truth Organic Power Greens | $\frac{3}{4}$ cup roasted, salted pistachios | 1. In large serving bowl, toss together greens, tomatoes, cucumbers, apples, onion, cheese, pistachios, dill, olive oil, and lemon zest and juice. |
| 1 cup diced Private Selection Campari Tomatoes | 1 Tbsp. chopped, fresh dill | 2. Season, to taste, with salt and pepper. Serve, refrigerating any leftovers. |
| 1 cup diced Private Selection Seedless Baby Cucumbers | 1 Tbsp. extra-virgin olive oil | |
| 2 apples, cored and thinly sliced | 1 lemon, zested and juiced | |
| $\frac{1}{2}$ cup diced red onion | Salt | |
| 4 oz. blue cheese crumbles | Pepper | |



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