

Garden Jungle Salad *Dilled Cucumber, Snap Pea, and Tomato Salad*

One of the best things about planting a vegetable garden is imagining all the amazing meals that will come from its bounty in the months to come. This simple, delicious, and fresh salad is a quintessential garden salad. I created this recipe when my garden was at its peak and nearly all the ingredients could be collected (including the eggs) right out my back door. I named it “Garden Jungle Salad” because no matter how much order I try to create in my garden, it always seems to turn into a huge jungle. This is always a crowd pleaser at picnics.

Serves 2-4

3 hardboiled eggs, peeled and cut
8 oz. snap peas, stringed, blanched, and cut into thirds
1 English (hothouse) cucumber, thinly sliced
8 oz. grape tomatoes, cut in half lengthwise
1 bunch of dill, roughly chopped
2 Tbsp. capers
¼ cup extra virgin olive oil
2 Tbsp. lemon juice
½ tsp. sea salt

To boil the eggs, carefully place them a pot of boiling water. Cook for exactly 10-12 minutes. Immediately plunge the eggs in cool water to stop the cooking. This is a foolproof way to get the shells off easily (I’ve tried every method known to man, and this is the only one that seems to work for me.)

Meanwhile bring another small pan of water to a boil. String the snap peas. To blanch the snap peas, put them in the boiling water for 1-2 minutes. Immediately drain and rinse with cool water. Slice them into halves or thirds (depending on their size) at an angle.

Slice the cucumber, cut the tomatoes in half, chop the dill. In a large bowl combine the snap peas, cucumber, tomatoes, dill, and capers. Peel the eggs and cut them into dime or nickel-sized pieces and toss with the vegetables.

In a small bowl, whisk the olive oil, lemon juice, and salt together. Drizzle over the salad and toss. Enjoy!