

Three FUN, FRESH, FUN Summer Side Dishes with NDSU Catering

Watermelon Caprese Salad

Makes 4 - 6oz salads

- 1lb Watermelon (scooped using a melon baller)
- 1 - 8oz package Fresh Mozzarella Pearls
- 4 fresh large Basil Leaves, cut into strips
- 2 oz. Reduced balsamic (store bought)
- 2 oz. Olive Oil
- 1 tsp coarse Salt

Combine watermelon balls, fresh mozzarella, and chiffonade basil (strips). Toss ingredients gently in olive oil and coarse salt. Divide evenly and drizzle each with reduced balsamic. Garnish with more basil and coarse salt as needed.

Tomato Cucumber and Feta Salad

Salad:

- 1 pint of tri-color or bi-color Grape Tomatoes, halved
- 1 English Cucumber, diced
- 4oz. Crumbled Feta Cheese
- 8oz. Lemon Vinaigrette
- Mint sprigs

Lemon Vinaigrette:

- ½ cup of Lemon Juice
- 2 t of Dijon Mustard
- 3 T Honey
- 1 cup Olive Oil
- Salt and Pepper to taste

Whisk together lemon juice, Dijon and honey. Slowly whisk in olive oil until emulsified. Add salt and pepper to taste

To make the salad:

- Combine tomatoes, cucumber and feta. Toss in lemon vinaigrette. Season as needed. Divide evenly and garnish with fresh mint sprigs.

Note: If you like more mint flavor, cut large mint leaves into strips and toss with all salad ingredients

Chicken Caesar Stuffed Heirloom Tomato

- 4 medium Heirloom Tomatoes, hollowed
- 1lb cooked Chicken, diced
- ¼ cup Caesar Dressing
- ¼ cup shredded Parmesan Cheese
- ¼ cup Kalamata Olives, rough chopped ¼ cup toasted Italian Bread Crumbs
- 8 leaves of baby romaine

Combine cooked chicken, Caesar dressing, olives and parmesan and set aside. Place 2 leaves of romaine inside each tomato. Spoon chicken mixture evenly into the tomatoes. Top each tomato with toasted Italian bread crumbs and additional parmesan for garnish.

Note: Diced rotisserie chicken works great for this salad