



20 Seasonal Salads for Summertime Meals



Light, seasonal, and satisfying, these salads will flourish at your next summertime gathering. We have compiled a variety of salad recipes, including crisp chopped salads and fruit-forward salads, such as Stone Fruit Salad with Collard-Peanut Pesto, as well as substantial pasta and grain salads and smoky grilled vegetable salads, like Grilled Baby Potato Salad. Serve summer salads at outdoor gatherings, cookouts, and barbecues, enjoy them by the pool, or

bring them to the park. These are our preferred salads to bring with us wherever the summer may lead us.

Summer Bean Salad with Potlikker Vinaigrette

Potlikker, as it is known in the South, is the flavorful, starchy liquid that remains after cooking legumes or greens. We use the incredibly flavorful liquid to create a vinaigrette, but it can also be used in soups and pasta sauces, or thickened with butter and drizzled over fish.

Cobb Salad with Roasted Sweet Onion Dressing



This delicious salad is enhanced by a roasted sweet onion and garlic dressing that has acquired a toasted flavor.

Watermelon Salad with Feta and Mint

This simple summer watermelon salad from the legendary chef Jacques Pépin is perfect for dining al fresco in the balmy sun. Watermelon and mint contribute an abundance of refreshing flavor, while olives and feta provide the ideal contrast.

Shrimp Salad with Hominy, Arugula, and Lime

This brightly colored shrimp salad is light but satisfying, with ingredients similar to those found in a taco. On a warm day, appreciate with fries and beer.

Sugar Snap Pea Salad



This light summer salad crunchy sugar snap peas and mellow, creamy ricotta made from whole milk. Shredded rotisserie chicken may be omitted for a vegetarian variation, or flaked hot smoked salmon may be substituted.

Tomato, Basil, and Cucumber Panzanella

We created this summer sensation panzanella by combining oven-roasted sourdough croutons with juicy ripe tomatoes, raw red onion, and crisp cucumbers. Tomato grating imparts a mild acidity and chunky texture to the vinaigrette, enabling it to adhere to each mouthful.

Baby Lettuces with Feta, Strawberries and Almonds



This salad's ingredients, feta, strawberries, and almonds, are a unique combination that may astonish you.

Warm Corn Chowder Salad with Bacon and Cider Vinegar

In this variation on corn chowder, sweet corn, potatoes, bacon, and cider vinegar are combined. Because the corn in this salad is scarcely cooked, the juiciest kernels should be used.

Heirloom Tomato Salad with Anchovy Vinaigrette

Warm, garlicky anchovy vinaigrette pairs wonderfully with a variety of ripe, in-season tomatoes. We garnish the dish with piquant pickled shallots and a soft-boiled egg.

Green Mango Salad



Use firm, unripe mangoes in this jalapeo-spiced salad; they contribute a necessary acidity to the dish.

Grilled Squash, Corn and Kale Salad with Sunflower Seed Vinaigrette

This hearty summer salad's creamy sunflower seed dressing is flavored with, a traditional Middle Eastern spice blend that often contains thyme, oregano, marjoram, sesame seeds, tangy sumac, and salt.

Avocado, Orange, and Jicama Salad

Salad of Avocado, Jicama, and Orange Feta is a delightful, briny addition to this Mexican salad of jicama, avocado, and cilantro.

Warm Summer Vegetable Salad



We cooks the vegetables in this hearty salad until their flavors are completely developed before tossing them with a pungent anchovy vinaigrette.

Stone Fruit Salad with Collard-Peanut Pesto

In this delectable fruit salad, roasted peanuts, collard greens, and produce a hearty pesto that pairs well with plum and nectarines drizzled with honey. West African grain resembling couscous in texture, absorbs the pesto to impart flavor to each mouthful of this salad.

Carrot and Chickpea Salad

We combines chickpeas and carrots with smoked paprika, cumin, and cilantro to create a unique and flavorful dish.

Israeli Couscous and Tomato Salad with Arugula Pesto

The pesto made with arugula is peppery and vibrant. The strategy is to blanch the arugula and squeeze it dry so that when you combine it with the pine nuts, garlic, olive oil, and cheese, the pesto is not too wet.

Esquites Pasta Salad



Esquites is the creamy corn salad version of elote, a popular Mexican street food consisting of mayonnaise-coated corn on the stalk dusted with chili powder and cheese. Here, esquites has been transformed into a pasta salad with charred maize, zucchini, scallions, and poblano pepper. And chile powder complete the dish, along with a crema-mayonnaise mixture flavored with lime and cilantro.

Grilled Tomato Salad with Mozzarella and Unagi Sauce

We creates the ultimate summer salad by tossing eel with a creamy rendition of the Japanese unagi sauce, which is typically sweet and salted.

Spinach and Smoked Salmon Salad with Lemon-Dill Dressing



This crisp, piquant salad is perfect for a light summer lunch or a super-quick dinner.

Grilled Corn, Tomato and Okra Salad

This sophisticated summer salad turns heads with its charred jalapeo and herb-spiked dressing and a sprinkling of toasted coriander and cumin seeds that stimulate the palate.

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