



30 Best Homemade Salad Recipes



Salads are my preferred method of showcasing vibrant, in-season produce – fruits and vegetables that are so delectable on their own that you don't need to do much to create a delicious meal. On chilly winter evenings, I like to enliven our dinner table with a colorful assortment of root vegetables and robust greens. On gorgeous, warm days when I'd rather be outside than in the kitchen, summer salads are the perfect solution: they're easy to prepare, but still incredibly tasty.

Summer Asian Slaw

Make this salad for your next picnic, and it will undoubtedly be a success. A tahini miso dressing imparts a creamy umami coating, while peaches contribute sweet bursts. I garnish it with toasted pepitas to add texture.

Best Broccoli Salad

The bacon is not missed in this lighter variation on the classic broccoli salad. In its stead, smoky roasted nuts add delectable savory bites. A lightly creamy, sweet, and sour dressing elevates the dish to the next level.

Shredded Brussels Sprout Salad



As soon as the temperature begins to drop in the autumn, I anticipate preparing this salad. With only seven ingredients, this salad is simple to prepare, but its zesty lemon vinaigrette, Parmesan cheese, pine nuts, and dried cranberries make it zesty, fresh, and satisfying.

Easy Pasta Salad

As its name implies, this one is simple to prepare. Simply whisk together the zesty lemon dressing in the bottom of a large bowl, add the remaining

ingredients, and stir to create a heavenly summer salad that is tangy, creamy, crunchy, and fresh.

Rainbow Orzo Salad

This orzo, red onion, bell pepper, herb, and cucumber salad is given a delicious surprise by the addition of diced mango.

Creamy Vegan Pasta Salad

My veggie-packed take on a deli-style pasta salad! I substitute spiralized summer squash for half of the vermicelli and a mayonnaise-based dressing with a creamy tahini dressing. It is a healthier version of the grocery store staple, but it tastes exactly the same.

Broccoli Pasta Salad

This incredibly verdant summer vegetable, basil, pasta, and pine nut dish is enhanced with the umami flavor of sun-dried tomatoes.

Cherry Tomato Couscous Salad



This is one of my favorite summer salads due to the combination of roasted and fresh cherry tomatoes. With spiced roasted chickpeas, tangy feta, and large kernels of couscous, this dish is substantial enough to serve as a meal.

Sesame Soba Noodles

Not your ordinary pasta salad! This soba noodle salad, tossed in a sesame-ginger dressing and layered with green vegetables and avocado, is a light and refreshing summer dish.

Healthy Taco Salad

This salad's main ingredient is taco "meat" made from shiitake mushrooms and walnuts, and a zesty cilantro-lime dressing gives it a bright finish. This

salad can be eaten as a standalone entrée or as an appetizer with fajitas or tacos.

Vegan Cobb Salad with Coconut Bacon

This vegan take on the traditional Cobb salad substitutes baked tofu for chicken breast and smoky caramelized coconut for bacon. A tangy, creamy dressing brings everything together.

Grilled Romaine Vegan Caesar Wedges

One of my all-time fave green salads! Lightly charred romaine is drizzled with an irresistible cashew-based vegan Caesar vinaigrette.

Kale Salad with Carrot Ginger Dressing



This kale salad is a year-round delight. I heap it with a spectrum of crisp vegetables, toasted seeds, creamy avocado, and delectable roasted

chickpeas. It is substantial enough to be a meal on its own, as it is doused in a carrot-ginger vinaigrette.

Greek Salad

I adore how the large cubes of feta, juicy tomatoes, olives, herbs, bell peppers, and cucumber tumble together in this gorgeous summer salad dressed with handmade Greek salad dressing.

Spicy Watermelon Tomato Salad

In this recipe, fresh chiles lend heat to the sweet and juicy combination of tomatoes and watermelon.

Eggplant & Roasted Tomato Farro Salad

Roasting cherry tomatoes imparts an intensely sweet and piquant flavor that pairs wonderfully with eggplant, arugula, and farro.

Heirloom Tomato Fattoush

Once you begin carrying home juicy heirloom tomatoes from the farmer's market, prepare this salad! This is my non-traditional spin on fattoush, a pita-based bread salad. This one is layered with tangy yogurt and garnished with crunchy chickpeas and an abundance of fresh herbs.

Tomato & Avocado Salad

This salad's secret ingredient is tomatoes marinated in olive oil and sherry vinegar. They become rich and sour, the ideal complement to fresh basil, avocado, and orzo pasta.

Classic Caprese Salad



If something is not broken, it should not be fixed. Try out this recipe for my best advice on preparing a traditional Caprese summer salad.

Summer Corn Salad

This fresh corn salad contains all of my summertime favorites, including grilled sweet corn, succulent peaches, and an abundance of fresh basil! To accentuate the crisp, fresh ingredients, I toss the salad with a zesty chile lime vinaigrette.

Mexican Street Corn Salad

If you've ever eaten Mexican street corn, you know that the combination of charred maize, crumbly Cotija, creamy mayonnaise, and cilantro is difficult to top. I also enjoy adding Sriracha or adobo sauce to mine.

Sweet Corn & Arugula Panzanella

Panzanellas are Italian bread dishes, but bread is not the only ingredient in this recipe. Crisp, juicy sweet corn is featured prominently, complementing the tart dressing and bitter greens flawlessly. Since I use raw maize, this Panzanella is incredibly easy to assemble.

Sweet Pepper Panzanella



This vegetable-packed summer salad is beautifully sweetened by grilled peppers. Along with the vegetables, fresh mozzarella enhances the flavor.

Summer Panzanella Salad

I like to refer to this as an “everything summer salad” because it is brimming with peaches, tomatoes, corn, and fresh basil – the finest summer has to

offer.

Pattypan Panzanella

When you've made zucchini bread, zucchini cake, roasted zucchini, and zucchini pizza, and you STILL have zucchini, make this Panzanella. The grilled squash provides a deliciously sweet contrast to the cucumbers and cherry tomatoes.

Creamy Potato Salad

This healthier rendition of traditional potato salad is dressed with a delectable Greek yogurt and mayonnaise dressing. It is the ideal salad for making an advance, as the flavor intensifies in the refrigerator.

Grilled Potato Salad with Scallion Vinaigrette



Make this summer salad alongside your veggie burgers if you're barbecuing. Here, not only are the potatoes grilled, but so are the blueberries! A delicious grilled scallion vinaigrette, fresh herbs, and pickled onions complement this sweet and seared combination.

Chimichurri Potato Salad

I use a herbaceous, herbaceous chimichurri instead of a creamy vinaigrette for this potato salad.

Purple Potato & Green Bean Salad

This summertime legume salad is extremely adaptable. To make it an entrée, add a soft-boiled egg or chickpeas, or serve the potatoes, green beans, and lemony dressing as a simple grilling side dish.

Tart Cherry Tabbouleh

Instead of tomatoes the next time you make tabbouleh, substitute preserved tart cherries! They give this dish a wonderful chewy texture and sweet/sour flavor.

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