Pasta Caprese
Serves 6

- 6 fresh tomatoes, any color
- 1 c. loosely packed basil leaves
- 1 tbsp. sea salt
- 12 oz. penne pasta
- 3 cloves fresh garlic, finely chopped
- 2 tbsp. extra-virgin olive oil
- 8 oz. fresh mozzarella or burrata cheese, cut into 1" pieces
- 1 c. finely grated pecorino romano or Parmesan cheese

1. Wash, core, and coarsely chop tomatoes. Tear basil leaves into ½" pieces. Set aside.
2. Pour 2 qts. water into a large pot. Add sea salt and bring to a boil. Add pasta and cook 8–10 minutes or until pasta is tender but not mushy. Drain.
3. Return pasta to pot and add tomatoes, basil, garlic, and olive oil. Toss gently. Add mozzarella or burrata pieces. Stir gently until cheese just begins to melt.
4. Serve immediately with grated pecorino romano or Parmesan cheese for topping.
Cucumber-Melon Salad with Feta

Serves 6

- 1 tbsp. freshly squeezed lemon juice
- 2 tbsp. sunflower or safflower oil
- 1 tsp. honey
- ¼ tsp. sea salt
- Freshly ground black pepper
- 3 c. seeded, cubed honeydew melon or watermelon
- ½ Armenian or English cucumber, sliced ¼” thick
- 2 tbsp. finely chopped red onion, briefly rinsed and patted dry
- 2 tbsp. chopped fresh dill or mint
- 3 oz. feta cheese, crumbled

1. Pour lemon juice in a large bowl. Whisk in oil in a steady stream until combined. Whisk in honey, salt, and pepper.

2. Add melon, cucumber, onion, and dill or mint. Toss gently to combine.

3. Top with feta cheese just before serving.

To make ahead: Prepare through step 1; cover and chill up to 5 hours. Let stand at room temperature 20 minutes. Top with feta cheese just before serving.
Barley and Bean Salad
Serves 6

- 1 c. barley
- 1 (15-oz.) can navy beans, drained and rinsed in cold water
- ¼ c. chopped cilantro
- 1 c. fresh corn kernels (from 1–2 cobs)
- 1 avocado, peeled and diced
- ½ c. fresh string beans or celery, chopped
- ½ c. sliced almonds, lightly toasted
- 2 tbsp. olive oil
- 2 tbsp. red wine vinegar
- 1 tbsp. freshly squeezed lemon juice

1. Bring barley and 4 c. lightly salted water to a boil in a 2-qt. saucepan. Reduce heat and simmer about 30 minutes, until barley is tender but not soft. Drain and rinse under cold running water. Drain again and let cool.

2. In a large salad bowl, combine barley with beans, cilantro, corn, avocado, string beans or celery, and almonds.

3. In a small bowl, whisk together olive oil, vinegar, and lemon juice. Pour over salad and toss to coat.
Whipped Minted Yogurt with Summer Fruit
Serves 4

- ¼ c. sugar
- ½ c. shredded fresh mint leaves, plus whole leaves for garnish
- ½ c. water
- 1 c. plain yogurt, well chilled
- 1 c. heavy cream, well chilled
- Fresh fruit such as peaches, plums, figs, or berries

1. Place sugar, mint, and water in a saucepan over low heat and stir until sugar has dissolved. Simmer 4 minutes, then let stand 5 minutes. Pour through a strainer and cool.

2. Place yogurt, cream, and cooled mint syrup in the bowl of an electric mixer and beat until light and creamy.

3. Serve minted yogurt with fruit and garnish with mint.