

Summer-ripe Salad

Serves 4

- 1/4 c. canola oil
- 2 T. white wine vinegar
- 2 T. honey
- 1/4 t. onion powder
- 1/4 t. garlic salt
- 1/2 t. poppy seeds
- 3 large peaches
- 2 c. diced cooked chicken
- 1/2 c. diced red onion
- 6 c. salad greens
- 1/2 c. chopped walnuts

In a large bowl, whisk together oil, vinegar, honey, onion powder, garlic salt, and poppy seeds. Add fresh ground pepper to taste. In the same bowl, cut up 2 peaches into bite-size pieces. Add chicken and onion. Toss to coat. Cover and chill up to 2 hours. At serving time, arrange salad greens on plates. Top with chicken mixture and walnuts. Slice the remaining peach as garnish. (You can double the dressing and pass on the side.)

Serve with Cooper-Garrod Chardonnay