5906 East 18th St
Sioux Falls, SD 57110
605-705-6770

COOKS &
BAKERS
KITCHEN
Culinary Creativity at Home

Dawley Farm Village
at the Roundabout
cooksbakers.com

Herbed Cucumber and Tomato Salad
with Garlic Sesame Dressing and Jammy Eggs
Serves 4 - 6

Celebrate the summer harvest with this beautiful, cucumber-centered salad. Crunchy greens are enhanced with fresh herbs and coated with a fresh garlic sesame dressing. Jammy boiled eggs add protein, while sesame seeds and peanuts bring on a satisfying crunch.

Salad Ingredients:
4 eggs
1 head romaine, chopped
1 English cucumber, halved and sliced
1 cup grape or cherry tomatoes
1/2 red onion, thinly sliced
3 green onions, finely chopped
1/4 cup fresh dill weed, chopped
1/2 cup fresh cilantro, chopped
1/4 cup fresh mint, chopped
1-1/2 tablespoons roasted sesame seeds
1/2 cup lightly salted peanuts

Garlic Sesame Dressing Ingredients:
6 anchovies, finely chopped
6 tablespoons olive oil
1-1/2 teaspoon sesame oil
1 tablespoon brown sugar
1 teaspoon soy sauce
1 teaspoon Dijon mustard
2 cloves garlic, minced
1 tablespoon lemon juice, plus zest
1/2 teaspoon Kosher salt
1/4 teaspoon black pepper

Directions:
1. Prepare the soft boiled eggs: Add the eggs to a saucepan and fill the saucepan with water, covering the eggs with about 1-2 inches of water. Bring the water to a boil. Once boiling, immediately turn off the heat, cover the pan with a lid, and let sit for 6 minutes. Remove immediately from the hot water and cool by running under cold water for about a minute. Peel and halve the eggs.

2. In a wide-mouthed jar, combine and whisk together all of the dressing ingredients and set aside.

3. Prep the veggies: Chop the romaine, halve and slice the cucumber, halve the tomatoes, thinly slice the red onion, and chop the green onions. Remove the dill, cilantro, and mint leaves from their stems and chop.

4. In a large salad bowl, toss the veggies with the dressing. Sprinkle the salad with the toasted sesame seeds and salted peanuts. Add the halved eggs on top. Sprinkle with additional salt and pepper to taste.