



Summer Salad with Shiso

Makes 4 cups (2 large, 4 small servings)

½ lb	Tomatoes, either heirloom or Cherry, cut into small pieces
½ lb	Beans, cut into 1" pieces
½ lb	Patty Pan Squash
2	Medium leaves Shiso, cut chiffonade
1 tsp	Garlic/ginger paste
½ tsp	Thyme, minced
½ tsp	Marjoram, minced
¼ cup	White Wine Vinegar
1 – 2 Tbsp	Lite Sour Cream or Greek Yogurt
1 Tbsp	Vegetable Oil
	Salt and Pepper to taste

Prepare vegetables:

- Wash and cut tomatoes
- Blanch beans, then immerse in cold water
- Using a mandolin, thinly slice the squash

Toss all the vegetables together in a medium bowl. Sprinkle with Shiso and toss.

In a small bowl, whisk together all remaining ingredients except oil. Whisking quickly, slowly add oil, whisking until emulsion comes together. Season with salt and pepper. Stir into vegetables. Allow to sit 30 minutes before serving.