

Delish Summer Salads!

THE *Dish*
effortless
ENTERTAINING®

July 15, 2021



Vegetable Salad

Dear Friends,

Remember when Julia Roberts in the *Runaway Bride* didn't know what kind of eggs she liked? Stay with me ... this is how I felt about three bean salad. I knew I liked it, but also something about it I didn't like. I finally figured out I liked the concept, but not the ingredients. So, I just invented my own with the ingredients I like. I give you my very own Vegetable Salad as the perfect side for any summer meal. And while I'm sharing this summer favorite, I'd thought I'd really make your day and give you two more ... Orzo Salad and Fiesta Black Bean Salad ... a Summer Salad Trifecta!

They are great to keep in the frig especially when you have house guests. They can be pulled out for lunch as a side with sandwiches or for dinner. Best of all, they can be served at room temperature. If you've done my EE workshop, you've heard me say that having one or two sides that can be served at room temperature or even cold makes the last-minute preparation to serve dinner so much easier.

Did I mention the workshop? You bet I did! The next *EE 30 Days to Effortless Entertaining* workshop will begin on September 13th just in time to gear up for the fall and winter holidays. As you know, I limit the number of spaces in each workshop. If you want your name added to a waiting list for early registration, [email me](#) with your name and email address. You'll receive an early bird registration! For more information on the workshop, [click here](#).

Even though fall will be here before we know it, let's enjoy these summer days with family and friends!

From our home to yours!



Vegetable Salad

SERVES 8–10 *In Order to Serve*, Christ Episcopal Church

INGREDIENTS

DRESSING

6 tbsp olive oil
¼ cup white wine vinegar
1 tsp Dijon mustard
1 clove garlic, minced
1 tsp salt
1 tsp pepper

VEGETABLES

4 ears sweet white corn (or 2 cups frozen, thawed)
2 cups cut thin asparagus, ½" pieces
2 cups cut French green beans, ½" pieces
1 cup chopped celery
1 cup halved grape tomatoes
½ cup chopped red bell pepper
cup chopped English cucumber
¼ cup chopped red onion
1 small jalapeño pepper, seeded and finely chopped

[Printer-Friendly Recipe](#)

Orzo Salad

SERVES 8–10 Adapted from *Inspired Cooking*, First Presbyterian Church



INGREDIENTS

DRESSING

- ¾ cup olive oil
- 1 tbsp Dijon mustard
- ½ cup red wine vinegar
- ½ cup sugar
- ½ tsp salt
- ½ tsp pepper

SALAD

- 2 cups slivered almonds, toasted
- 1 lb orzo
- 1 sweet red pepper, chopped
- 1 sweet yellow pepper, chopped
- 1 cup chopped celery
- 1 lb grape tomatoes, halved
- ½ cup chopped fresh basil
- Salt and pepper to taste
- Crumbled feta

Printer-Friendly Recipe

Fiesta Black Bean Salad

SERVES 20 Adapted from *Inspired Cooking*



INGREDIENTS

DRESSING

- ½ cup olive oil
- ¼ cup grapeseed oil
- ¼ cup lime juice
- 1 tbsp ground cumin
- 1½ tsp Dijon mustard
- ½ tsp minced garlic
- ½ tsp salt
- ½ tsp pepper

SALAD

- 2 15-oz cans black beans, rinsed and drained
 - 2-3 ears corn, kernels cut off cobs*
 - ½ red bell pepper, chopped
 - ½ yellow bell pepper, chopped
 - ½ cup chopped fresh cilantro
 - ⅓ cup chopped green onions
 - Crumbled feta cheese (optional)
 - Cilantro sprigs (optional)
- * You may substitute 10 oz of frozen corn or 1 can of white corn for the fresh corn.

Printer-Friendly Recipe

Read more on EE

[Become a Member of the Effortless Entertaining Community.](#)

*“Thanks for sharing all of your tips and recipes.
Your joy makes me optimistic about my abilities.”*

LEIGH

We want to hear from you!

Send us your stories and photos!

[Send us comments and photos!](#)



Effortless Entertaining[®]

DeeDee Dalrymple

www.MyEffortlessEntertaining.com

Copyright © 2021 Effortless Entertaining, All rights reserved.

Want to change how you receive these emails?

You can [update your preferences](#) or [unsubscribe from this list](#).

