

## Grilled Shrimp, Peach and Goat Cheese Salad

8 oz tail-off shrimp, peeled  
Wooden skewers, soaked  
in water 20 minutes  
Olive oil  
Kosher salt and pepper, to taste  
1 peach, pitted and sliced into wedges  
1 red bell pepper, cored and sliced  
into strips  
4 cups baby spring lettuce mix  
½ cup pecans  
2 oz goat cheese, crumbled

### DRESSING

½ cup extra-virgin olive oil  
¼ cup white balsamic vinegar  
1 Tbsp raw honey  
½ tsp kosher salt  
¼ tsp black pepper

Heat a grill to medium. Thread the shrimp onto wooden skewers. Brush the shrimp with olive oil; sprinkle with salt and pepper. Grill the shrimp, about 2 minutes per side, until shrimp is pink and cooked through; set aside.

Thread peach and pepper slices onto wooden skewers. Grill 6 to 8 minutes total, or until peaches and peppers are slightly soft. Remove the peaches and peppers from the skewers; set aside.

Prepare the dressing: In a small jar, whisk together the olive oil, balsamic vinegar, honey, salt and pepper.

Arrange the lettuce mix in 2 bowls or on 2 plates. Arrange the red peppers and peaches on top of each salad. Top with pecans, goat cheese and the shrimp skewers. Drizzle the dressing over the salad. Make 2 servings.

*Recipe and recipe image courtesy of Allison Randall (homeandplate.com)*

## Summer Fruit Tart

### CRUST

9 graham cracker sheets (about 5 oz)  
5 Tbsp coconut oil, melted  
¼ cup brown sugar  
½ tsp sea salt

### FILLING

16 oz cream cheese  
⅔ cup powdered sugar  
¼ cup unsalted and unroasted cashews  
2 Tbsp lemon juice  
2 tsp lemon zest  
1 tsp vanilla extract  
2 ripe peaches or nectarines, pitted and sliced  
⅓ cup raspberries or pitted and halved cherries

Line the bottom of a 9-inch nonstick tart pan with a circle of parchment paper. (A tart pan with a removable bottom is best.)

Prepare the crust: In a food processor, pulse the graham crackers, coconut oil, brown sugar and salt until crumbly. Press the mixture into the prepared tart pan, using the back of a measuring cup to press it firmly onto the bottom and completely up the sides. Freeze for 30 minutes.

Prepare the filling: In a high-speed blender, combine the cream cheese, powdered sugar, cashews, lemon juice, zest and vanilla; blend until creamy. Spread the filling onto the crust. Refrigerate the tart overnight. Top with the peaches and raspberries or cherries, and serve. Makes 8 servings.

*Recipe and recipe image courtesy of Jeanine Donofrio (loveandlemons.com)*

