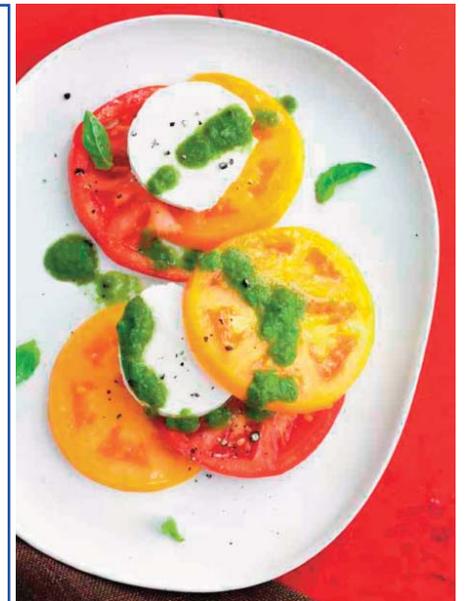


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Menu with Summer  
Side Dish recipes

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# Tomato and Avocado Salad

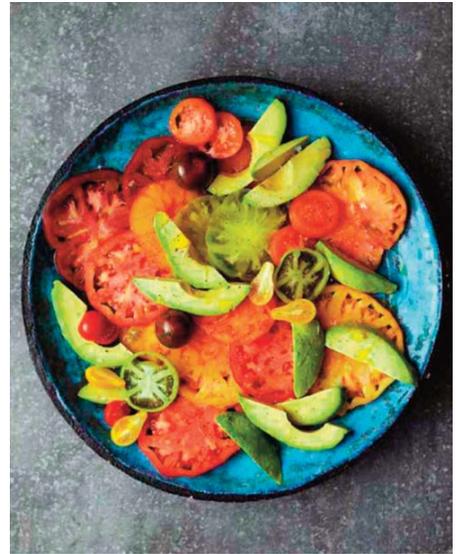
This easy salad, featuring a colorful array of summer tomatoes and creamy avocado, makes a good side dish with grilled steak or chicken, or fried catfish.

## Ingredients

2 pounds assorted tomatoes (any color), sliced or halved if small  
1 avocado, halved, pitted, peeled, and sliced  
Extra-virgin olive oil  
Coarse salt and ground pepper

## Directions

1. On a large plate or platter, arrange tomatoes and avocado. Drizzle with olive oil and season with salt and pepper.



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# Tomato & Red Onion Salad

The classic slaw. This tangle of cabbage and carrot is dressed with a balance of tangy mustard, mayonnaise, and sour cream.

## Ingredients

1 1/2 pounds small to medium red and yellow tomatoes, halved if small and quartered if medium  
1 medium red onion, quartered and cut into 1/4-inch-thick slices  
2 tablespoons finely chopped fresh flat-leaf parsley  
1 teaspoon coarse salt  
Freshly ground pepper  
1/3 cup good-quality extra-virgin olive oil

## Directions

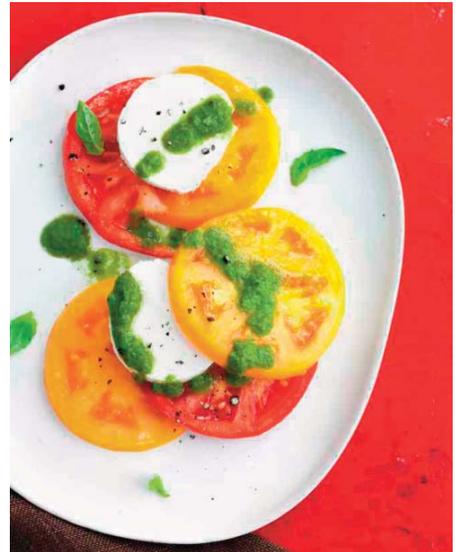
1. Gently toss together tomatoes, onion, parsley, and salt in a large bowl; season with pepper. Drizzle in oil, and toss to combine. Let stand 10 minutes before serving.



# Tomato & Goat Cheese Salad with Basil Vinaigrette

## Ingredients

1/2 cup packed fresh basil leaves, plus more for garnish  
2 tablespoons olive oil  
2 tablespoons white-wine vinegar  
Coarse salt and ground pepper  
3 ounces fresh goat cheese  
3 medium tomatoes, cored and sliced crosswise 1 inch thick



## Directions

1. In a blender, combine basil, oil, vinegar, and 1 tablespoon water. Blend until smooth, 2 to 3 minutes. Season vinaigrette with salt and pepper.
2. With dental floss or a warm knife (wiped clean after each slice), thinly slice cheese. Arrange tomatoes and goat cheese on a serving plate; drizzle with dressing to taste. Serve garnished with basil leaves.

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# Cabbage & Fennel Slaw

This simple slaw is great for picnics or backyard barbecues. Fennel updates the classic recipe by adding a sweet licorice flavor.

## Ingredients

1/4 small head red cabbage (about 1 pound), shredded  
1 large fennel bulb, trimmed, halved, and sliced very thin  
2 large carrots, shredded  
1/4 cup thinly sliced scallion greens (from 2 scallions)  
1 teaspoon minced peeled fresh ginger  
1/4 cup fresh orange juice  
2 tablespoons extra-virgin olive oil  
2 tablespoons cider vinegar  
Coarse salt and ground pepper



## Directions

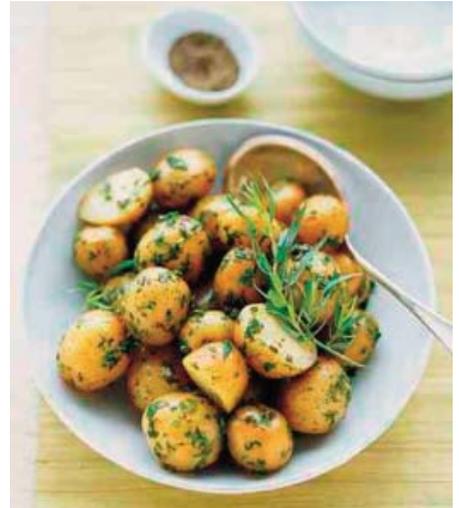
1. In a large bowl, toss together cabbage, fennel, carrots, and scallion greens. In a small bowl, whisk together ginger, orange juice, oil, and vinegar; season with salt and pepper. Pour dressing over vegetables and toss to coat completely. Refrigerate at least 30 minutes (or up to 1 1/2 hours). Toss slaw before serving.

# Summer Herb Potato Salad

Look for small, thin-skinned Yukon golds, which require no peeling.

## Ingredients

2 pounds small Yukon gold potatoes, halved if large (about 6 cups)  
1/4 cup white-wine vinegar  
1 teaspoon coarse salt  
2 tablespoons extra-virgin olive oil  
2 tablespoons coarsely chopped fresh chervil leaves  
1/4 cup finely chopped fresh chives  
2 tablespoons finely chopped fresh tarragon, plus sprigs for garnish  
Freshly ground pepper, to taste



## Directions

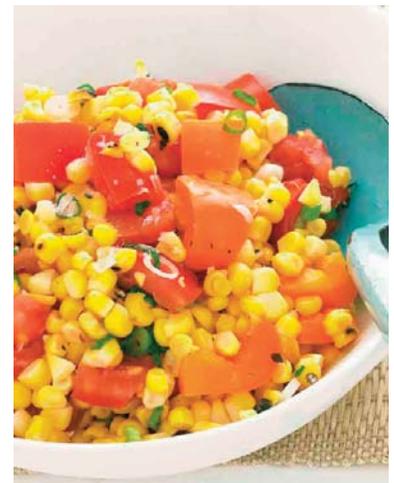
1. Place potatoes in a saucepan, and cover with 2 inches of water. Bring to a boil; reduce heat, and simmer until tender when pierced with the tip of a knife, 25 to 30 minutes. Drain.
2. Whisk vinegar and salt in a bowl. Add oil in a slow, steady stream, whisking until emulsified. Add herbs and pepper.
3. Add warm potatoes to vinaigrette, and toss. Garnish with tarragon sprigs.

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# Grilled Corn & Tomato Salad

## Ingredients

1 tablespoon olive oil, plus more for grates  
3 ears corn, husks and silk removed  
1 beefsteak tomato (10 ounces), cored, halved, and cut into 1/2-inch pieces  
1 orange bell pepper (ribs and seeds removed), cut into 1/2-inch pieces  
2 scallions, thinly sliced  
1 to 2 tablespoons red-wine vinegar  
Coarse salt and ground pepper



## Directions

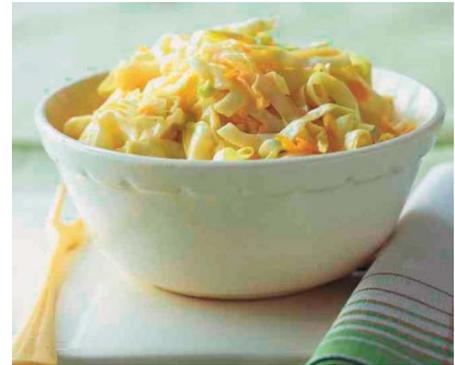
1. Heat grill to high; lightly oil grates. Place corn on grill. Cover, and cook, turning occasionally, until tender and slightly charred, 8 to 10 minutes. When cool enough to handle, cut off tip of one ear of corn, and stand in a wide bowl (to catch the kernels). With a sharp knife, carefully slice downward. Repeat with remaining corn.
2. To bowl, add tomato, bell pepper, scallions, vinegar, and oil. Season with salt and pepper; toss to combine.

# Creamy Cole Slaw Salad

The classic slaw. This tangle of cabbage and carrot is dressed with a balance of tangy mustard, mayonnaise, and sour cream.

## Ingredients

- 1 tablespoon Dijon mustard
- 1 tablespoon cider vinegar
- 1 tablespoon freshly squeezed lemon juice
- 1 tablespoon sugar
- 1 teaspoon coarse salt
- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 1 small green cabbage, (about 1 3/4 pounds), finely shredded
- 2 medium carrots, cut into 1/8-inch-thick matchsticks or coarsely grated
- 1 small onion, coarsely grated (optional)



## Directions

1. Whisk together mustard, vinegar, lemon juice, sugar, salt, mayonnaise, and sour cream in a small bowl. Refrigerate dressing, covered, until ready to use, or up to 2 days.
2. Put cabbage, carrots, and onion (if desired) in a large bowl. Pour in dressing, and toss thoroughly. Refrigerate, covered, until slaw begins to soften, 1 to 2 hours. If not using immediately, refrigerate, covered, up to 2 days. Just before serving, toss coleslaw again.

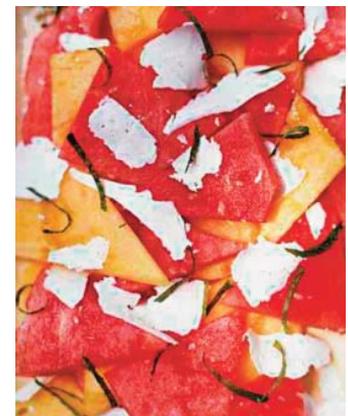
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# Mint Watermelon Salad

In this refreshing summer salad, aromatic mint ties together the sweetness of watermelon and the savory notes from ricotta salata.

## Ingredients

- 1 small (2 1/2 pounds) seedless red watermelon
- 1 small (2 1/2 pounds) seedless yellow watermelon
- 2 ounces ricotta salata
- 1/2 teaspoon coarse sea salt, preferably Maldon
- 3 tablespoons sliced fresh mint



## Directions

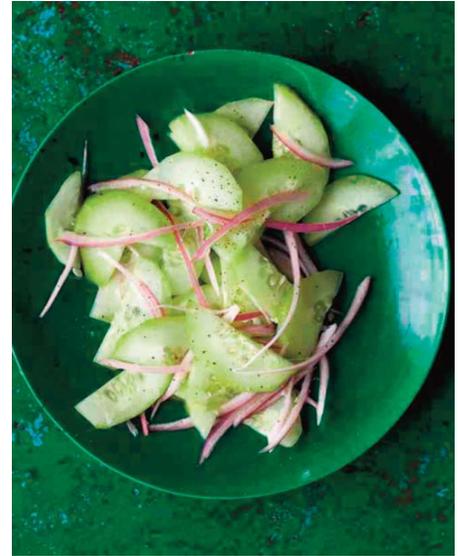
1. Using a sharp knife, cut off rinds from watermelons. (You should have a total of 2 pounds peeled fruit.) Quarter each melon, and then cut into 3-inch-long, 1/4-inch-thick slices. Arrange slices on a serving platter.
2. Using a vegetable peeler, shave paper-thin slices of ricotta salata over watermelon. Sprinkle with salt and mint, and serve immediately.  
juice, oil, salt, and pepper.

# Quick Pickled Cucumber Salad

Quickly pickled sliced cucumbers and red onion make a cooling side salad for lamb burgers or fried fish.

## Ingredients

2 large cucumbers, peeled and thinly sliced crosswise  
1/2 medium red onion, thinly sliced  
1 teaspoon sugar  
1/4 cup rice vinegar  
Coarse salt and ground pepper



## Directions

1. In a large bowl, combine cucumbers, red onion, sugar, and rice vinegar. Season with salt and pepper and toss to combine.

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# Iceberg Salad

Serve this slaw with barbecued ribs or fried chicken.

## Ingredients

3 tablespoons buttermilk  
3 tablespoons plain yogurt  
1 tablespoon chopped fresh dill  
1 tablespoon chopped fresh parsley  
1/2 small shallot  
Coarse salt and ground pepper  
1 head iceberg lettuce (about 1 pound), quartered and shredded



## Directions

1. In a large bowl, whisk together buttermilk, yogurt, dill, parsley, and shallot; season with salt and pepper. Fold in iceberg lettuce, and season again with salt and pepper.

# Three-Bean Salad with Vinaigrette

If standard three-bean salad leaves you cold, try ours with its distinctive mustardy dressing.

## Ingredients

- 8 ounces green beans, stem ends removed, halved on the diagonal
- 4 ounces yellow wax beans, stem ends removed, halved on the diagonal
- 2 tablespoons Dijon mustard
- 2 tablespoons red-wine vinegar
- 2 tablespoons olive oil
- Coarse salt and ground pepper
- 1 can (15 ounces) cannellini beans, rinsed and drained



## Directions

1. Fill a large bowl with ice water; set aside. Set a steamer basket in a large pot with a lid. Fill with enough water to come just below basket; bring to a boil.
2. Place green and wax beans in basket; reduce heat to a simmer. Cover pot, and steam until beans are crisp-tender, 6 to 8 minutes. With tongs or a slotted spoon, transfer beans to ice water. Drain, and pat dry.
3. In a medium bowl, whisk together mustard, vinegar, and oil; season with salt and pepper. Add green, wax, and cannellini beans; toss to coat. If storing, cover and refrigerate up to 1 day; bring to room temperature before serving.

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# Sour Slaw

## Ingredients

- 1/4 cup vegetable oil
- 1/4 cup white-wine vinegar
- 1 tablespoon dry sherry
- 2 cloves garlic, finely chopped
- 1 tablespoon sugar
- 1 teaspoon coarse salt
- 1/2 large head green cabbage, cored and thinly sliced (about 8 cups)
- 1/4 cup flat-leaf chopped parsley



## Directions

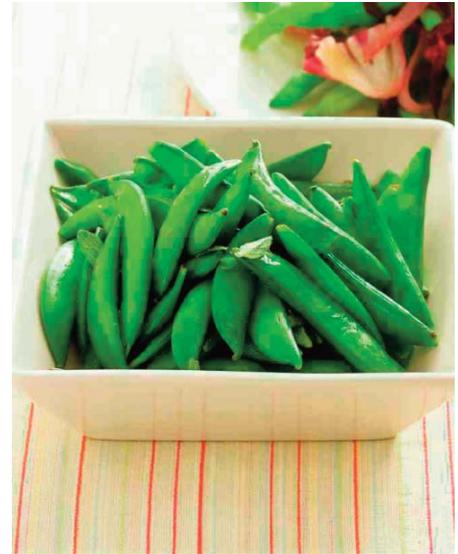
1. Combine oil, vinegar, sherry, garlic, sugar, salt, and 2 teaspoons water in the jar of a blender. Blend until smooth.
2. Place cabbage in a large bowl; sprinkle with parsley. Pour over oil mixture; toss until well combined. Refrigerate at least 1 hour before serving.

# Sugar Snap Peas with Oregano

The wait's over! Seasonal green veggies glisten now in bins at farmstands and supermarkets, so stake your claim. Sides with snap peas, green beans, spinach, and zukes are rich in vitamins, nutrients, and--most important--taste.

## Ingredients

1 pound sugar snap peas, strings removed  
coarse salt  
1/2 tablespoon butter  
1 tablespoon fresh oregano,  
coarsely chopped, substitute 1/4 teaspoon dried



## Directions

1. In a large skillet, combine snap peas and cup water; season with salt. Bring to a boil over medium-high. Cook until water has evaporated, 3 to 4 minutes.
2. Add butter, and continue to cook, stirring frequently, until snap peas are crisp-tender, about 2 minutes. Remove from heat; stir in oregano.

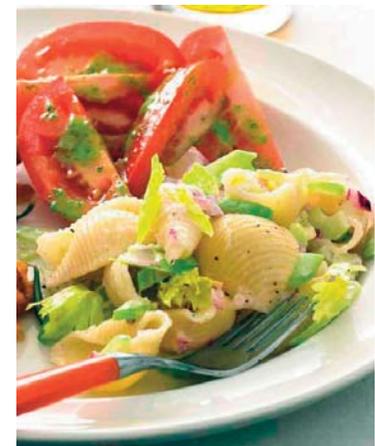
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# Creamy Pasta Salad with celery

Celery and onions are a refreshing addition to this creamy pasta salad.

## Ingredients

1 pound medium pasta shells  
Coarse salt and ground pepper  
1 cup light mayonnaise  
1/3 cup fresh lemon juice  
6 celery stalks, halved lengthwise and thinly sliced  
crosswise, plus 1 cup celery leaves  
1/2 medium red onion, finely chopped



## Directions

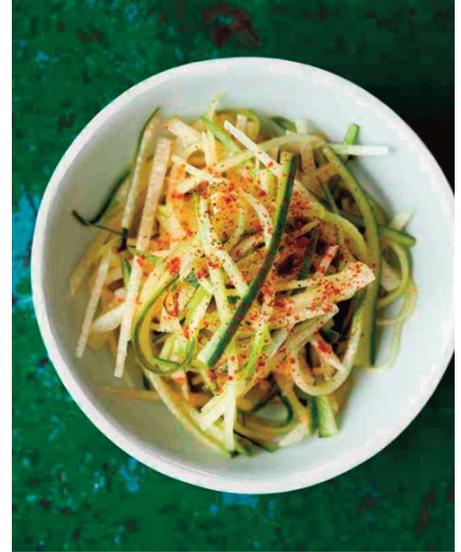
1. Cook pasta in a large pot of boiling salted water until al dente; drain and rinse under cold water to stop cooking. Set aside.
2. In a large bowl, whisk together mayonnaise and lemon juice. Add celery stalks and leaves, onion, and cooled pasta; season with salt and pepper. Toss to combine.

## Cucumber & Jicama Slaw

A chili-spiced slaw of julienned cucumber and jicama pairs well with pork tacos, fajitas, or grilled shrimp.

### Ingredients

- 1 English cucumber
- 1 small jicama
- 1 1/2 teaspoons honey
- 2 tablespoons fresh lime juice
- Coarse salt
- 1/4 teaspoon chili powder, such as ancho or chipotle



### Directions

1. Cut English cucumber into 3-inch lengths, then thinly slice lengthwise, avoiding center. Cut slices into matchsticks. Peel jicama and thinly slice. Working with several slices at a time, stack and cut lengthwise into matchsticks. In a bowl, toss jicama, cucumber, honey, and fresh lime juice until combined. Season with coarse salt and chili powder.

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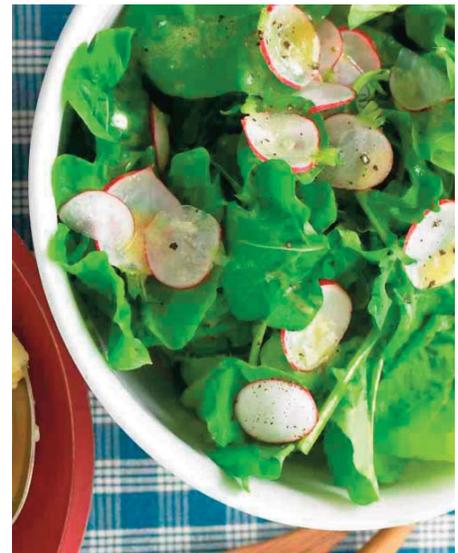
## Arugula & Radish Salad

### Ingredients

- 1 teaspoon Dijon mustard
- 2 tablespoons fresh lemon juice
- Coarse salt and ground pepper
- 2 tablespoons olive oil
- 4 to 5 bunches arugula (1 1/4 pounds total; thick stems removed), washed well and dried
- 1 bunch radishes (8 ounces), sliced

### Directions

1. In a large bowl, whisk together mustard and lemon juice; season with salt and pepper. Whisk in oil. (To store, refrigerate, up to 1 day.) Add arugula and radishes to bowl, and toss to coat. Serve salad immediately.



# Corn Salad

## Ingredients

6 ears corn, husks and silk removed  
3 scallions, thinly sliced crosswise (1/2 cup)  
2 tablespoons white-wine vinegar  
2 tablespoons olive oil  
Coarse salt and ground pepper

## Directions

1. Remove kernels: Cut off tip of each cob; stand in a wide shallow bowl. With a sharp knife, slice downward to remove kernels.
2. To bowl, add scallions, vinegar, and oil. Season generously with salt and pepper; toss to combine. Serve, or cover and refrigerate up to 1 day.



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# Creamed Corn

Take advantage of sweet summer corn with this classic American side dish.

## Ingredients

8 ears corn, husks and silk removed  
1 tablespoon butter  
1 small onion, finely chopped (1/2 cup)  
1/2 cup heavy cream  
1 teaspoon sugar  
Coarse salt and ground pepper

## Directions

1. Remove kernels: Cut off tip of each cob; stand in a wide shallow bowl. With a sharp knife, slice downward to remove kernels.
2. Stand each cob over another wide shallow bowl. With the edge of a soup spoon, scrape downward to remove pulp.
3. In a medium saucepan, melt butter over medium heat. Add onion, and cook, stirring frequently, until softened, 2 to 3 minutes. Add corn kernels, pulp, and 3/4 cup water. Bring to a boil. Reduce to a simmer; cover, and cook, until corn is tender, 10 to 15 minutes.
4. Add cream and sugar; simmer, uncovered, until cream has thickened, 4 to 6 minutes. Season with salt and pepper. Serve.



# Summer Corn and Rice Pilaf

## Ingredients

- 2 tablespoons unsalted butter
- 1 cup basmati or long-grain white rice
- 4 ears corn, kernels shaved from cobs
- 4 large shallots, cut into 1/4-inch slices
- Pinch of sugar
- Salt and freshly ground pepper
- 1/4 cup loosely packed mint leaves, coarsely chopped



## Directions

1. Melt 1 tablespoon butter in a small saucepan set over medium heat. Add the rice, and stir until it is well coated. Add 2 cups water, increase heat to high, and bring to a boil. Reduce heat to medium low, cover, and simmer until all of the water is absorbed and the rice is tender when bitten, 18 to 20 minutes. Remove from heat, uncover, and fluff with a fork.
2. Meanwhile, in a large skillet over medium heat, melt remaining tablespoon butter. Add the corn kernels, shallots, sugar, and a pinch each of salt and pepper. Cook, stirring occasionally to prevent burning, until corn and shallots are soft and tender, about 5 minutes. Remove from heat.
3. Combine rice and corn mixture in a medium bowl. Add mint, and toss to combine. Add salt and pepper to taste. Serve.

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# Beefsteak Tomato Salad

While the rest of the meal is on the grill, toss together this cool steakhouse salad.

## Ingredients

- 3 tablespoons red-wine vinegar
- 3 tablespoons olive oil
- 1 shallot, minced
- 2 teaspoons capers, rinsed and coarsely chopped
- 3 ripe beefsteak tomatoes
- Coarse salt and ground pepper



## Directions

1. In a small bowl, whisk together red-wine vinegar and olive oil; stir in shallot and capers.
2. Core tomatoes; cut each into 8 wedges and place in a serving bowl. Drizzle with dressing, and season with salt and pepper. Serve immediately.

# Mexican Grilled Corn

## Ingredients

1/3 cup (about 1 1/2 ounces) grated Parmesan  
4 ears corn, husks and silk removed, cut in half  
1 tablespoon butter, room temperature  
Coarse salt and ground pepper  
2 tablespoons light mayonnaise  
1/4 teaspoon chili powder, preferably chipotle  
1 lime, cut into wedges, for serving



## Directions

1. Heat grill to high. Place cheese on a plate or in a shallow bowl; set aside.
2. Brush corn with butter, and season with salt and pepper. Grill, turning every 2 to 3 minutes, until tender and slightly charred, 10 to 12 minutes; let cool 2 to 3 minutes.
3. Brush corn with mayonnaise, and roll in cheese to coat. Sprinkle with chili powder; serve with lime wedges.

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# Beet and Tomato Salad

## Ingredients

6 red beets, trimmed, halved lengthwise  
Extra-virgin olive oil, for drizzling  
1/2 teaspoon coarse salt  
4 to 6 ripe tomatoes (about 2 pounds), preferably heirloom, cut into wedges  
Juice of 1/2 lemon  
1/4 teaspoon freshly ground pepper  
1/3 cup small mint leaves



## Directions

1. Preheat oven to 375 degrees. Place beets, cut sides up, on parchment-lined foil on a rimmed baking sheet. Drizzle with oil, and sprinkle with 1/4 teaspoon salt. Fold foil over beets to enclose, and crimp edges to seal. Bake until tender, about 35 minutes. Let cool. Peel, and cut into wedges. (Beets can be refrigerated in an airtight container overnight.)
2. Arrange beets and tomatoes on a serving platter. Drizzle with oil and lemon juice, and season with remaining 1/4 teaspoon salt and the pepper. Scatter mint over top, and serve.