

Blueberry Peach Feta Salad - A Sweet and Tangy Summer Favorite

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INGREDIENTS

For the Salad:

3 cups mixed salad greens

1 ripe peach, thinly sliced

1 cup fresh blueberries

$\frac{1}{2}$ cup crumbled feta cheese

$\frac{1}{4}$ cup chopped pecans (toasted, if desired)

For the Dressing:

$\frac{1}{4}$ cup balsamic vinegar

$\frac{1}{2}$ cup olive oil

1 tbsp honey

1 tsp Dijon mustard

Salt and pepper, to taste

DIRECTIONS

1. **Make the Dressing:** In a small bowl, whisk together balsamic vinegar, olive oil, honey, and Dijon mustard.
2. Season with salt and pepper to taste. Set aside.
3. **Assemble the Salad:** In a large salad bowl, combine mixed greens, peach slices, blueberries, feta, and pecans.
4. **Dress and Toss:** Drizzle the dressing over the salad.
5. Gently toss to coat the ingredients evenly.
6. **Serve:** Serve immediately for maximum freshness, or chill for up to 1 hour to let the flavors meld.

SWAPS & NOTES

Try goat cheese, blue cheese, or even shaved parmesan.

Skip the pecans or use sunflower seeds for crunch.

Add protein : Top with grilled chicken, shrimp, or chickpeas for a meal-worthy salad.

Berries : Raspberries or blackberries can stand in for blueberries.

TIPS FOR SUCCESS

Use ripe peaches for the best flavor-look for fruit that gives slightly to the touch.

Add a spoonful of Greek yogurt for creaminess.

Toast the pecans in a dry skillet for 2-3 minutes to bring out their nutty flavor.

Serve on a platter for a stunning presentation at potlucks or brunch tables.

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Original recipe: <https://chefmaniac.com/blueberry-peach-feta-salad-a-sweet-and-tangy-summer-favorite/>