

Blueberry Peach Feta Salad - A Fresh Summer Favorite

Sweet, tangy, creamy, and crunchy-this salad is your new warm-weather obsession.



TIME
10 min

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INGREDIENTS

3 cups mixed salad greens
1 ripe peach, sliced
1 cup fresh blueberries
1/2 cup crumbled feta cheese
1/4 cup chopped pecans
For the Dressing:
1/4 cup balsamic vinegar
1/4 cup olive oil
1 tbsp honey
1 tsp Dijon mustard
Salt and pepper, to taste

DIRECTIONS

1. Assemble the Salad: In a large mixing bowl, layer:
2. Mixed greens
3. Peach slices
4. Blueberries
5. Crumbled feta
6. Chopped pecans
7. Gently toss to combine or leave layered for a more elegant presentation.
8. Make the Dressing: In a small bowl or jar, whisk together:
9. Balsamic vinegar
10. Olive oil
11. Honey
12. Dijon mustard
13. Salt and pepper to taste
14. Whisk until emulsified (or shake if using a jar).
15. Dress and Toss: Just before serving, drizzle the vinaigrette over the salad and toss gently until evenly coated.
16. Serve: Serve immediately or chill in the refrigerator for up to 1 hour to blend flavors.

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