

FOOD

Add Effortless Class to Your Dinner Table

NewsUSA

(NU) - The best thing about summer is more family time. With impromptu trips to the beach, picnics outside and grilling in the backyard, summer entertaining can be challenging if you're a busy mom. Luckily, Libby's fruits and vegetables, with its mission of helping families get back to the table, is here to help.

You can put a delicious meal on the table without spending hours in the kitchen or spending too much money. Here is a light and simple recipe for a fruit salad with a twist that adds some serious class to your dinner table. With a salad that both kids and adults can enjoy, your dinner table can look as effortlessly graceful as you!

Butter Lettuce and Fruit Salad with Creamy Lemon Dressing

Serves Four

- 2 heads butter lettuce
- 1 15-ounce can Libby's Sliced Peaches in Pear Juice Concentrate
- 1 15-ounce can Libby's Sliced Pears in Pear Juice Concentrate
- 1 6-ounce container lowfat lemon yogurt
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1/4 cup toasted pecan halves
- 2 tablespoons snipped chives



Fruit and nuts with lemon yogurt dressing make for a simple, elegant salad.

Remove the large outer leaves from the lettuce. Cut each head in half through the stem end. Dip the halved heads in cold water to rinse them. Shake the lettuce to remove excess water.

Gently cut out the lettuce core. Place the leaves in a large mixing bowl. Drain the peaches and pears, reserving one-fourth cup of their juice, and add the fruit to bowl. Whisk the reserved juice into the yogurt, salt and pepper.

Pour the yogurt mixture over the lettuce and fruit, and toss gently. Mound the lettuce in a large salad bowl or on four salad plates and arrange the fruit on top. Garnish the salad with pecans and chives.

For more recipes and information, visit www.getbacktothetable.com.