

Summer Chicken. Feta, Radish and Pea Salad

This delicious salad is a different take on a normal chicken salad and sure to surprise and delight your friends.

4 chicken breasts, grilled and sliced
1 ½ pounds of sugar snap peas
3 tablespoons of extra virgin olive oil
1 tablespoon fresh lemon juice
½ teaspoon ground sumac
1 bunch radishes thinly sliced
4 ½ ounces of feta, crumbled
2 tablespoons of chopped fresh mint
1 tablespoon of chopped fresh parsley.

Cook sugar snap peas in boiling water for 2-3 minutes, drain, refresh with cold water (to keep the color) and drain again and dry with kitchen towel. Halve lengthways. Whisk together oil, lemon juice and sumac in a small bowl. Toss peas, radishes and feta in large bowl: add chicken and dressing and toss gently to coat. Season to taste and garnish with the mint and parsley.

Drink with Stone House Grenache Blanc or Stone House Viognier.

Roasted Ratatouille

If you're a vegetarian or just love vegetables this is a non-traditional version and is a delicious accompaniment to grilled fish, lamb or beef.

2 medium size zucchini
1 eggplant, shopped into 1 inch squares
1 pound cherry tomatoes, skinned
1 red pepper, deseeded and chopped into 1 inch squares
1 yellow pepper. Deseeded and chopped into 1 inch squares
1 medium size onion peeled and chopped into 1 inch squares
2 large cloves of garlic, finely chopped
Handful of fresh basil leaves
¼ cup olive oil
Salt and freshly ground pepper

Prepare zucchini and eggplant in advance, leaving their skins on and cutting them into 1 inch squares – approximately. Sprinkle with 2 teaspoons of salt and place in a colander. Leave for an hour so the bitter juices can drain out. After that dry vegetables thoroughly with paper towels.

Arrange tomatoes, zucchini, eggplant, and onion on a sheet pan (or two) and sprinkle the garlic onto. Try to ensure they are not touching each other or else they will steam and not roast.

Tear up the basil leaves and mix with olive oil, drizzling over vegetables and adding salt and pepper.

Roast in an 375F oven for 30-40 minutes or until the vegetables are roasted and tinged brown at the edges. Remove from oven (using oven mit) cool slightly, and mix altogether in a serving bowl.

Depending on the rest of the menu, this dish goes well with either white or red wines.