

Arugula salad with white nectarines and mango chutney dressing

SERVES 8 | 25 MINUTES

Not only does the chutney help keep the dressing emulsified, it also bridges the flavors of the sweet nectarines and peppery arugula.

8 oz. baby arugula (3 qts. lightly packed)

**4 ripe white or yellow nectarines or peaches,
cut into 1/2-in. slices**

1/4 cup extra-virgin olive oil

2 tbsp. lime juice

2 tbsp. mild mango chutney, such as Major Grey

1/2 tsp. kosher salt

1/3 cup thinly sliced Walla Walla onion

(or use another sweet onion such as Maui or Vidalia)

1/3 cup chopped toasted hazelnuts

1. Combine arugula and nectarines in a large salad bowl.

2. Whirl oil, lime juice, chutney, and salt in a food processor or blender until almost smooth. Pour over salad. Scatter onion and hazelnuts over greens, toss, and serve immediately. **—JANIE HIBLER**

Make ahead: For dressing, up to 1 day, chilled. To transport salad, pack dressing, greens, and nuts in separate containers in a cooler. Slice nectarines and onion just before serving.

PER SERVING 144 CAL., 63% (90 CAL.) FROM FAT; 2.1 G PROTEIN; 10 G FAT (1.2 G SAT.); 13 G CARBO (2 G FIBER); 89 MG SODIUM; 0 MG CHOL.