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## Richard Haake of Winery Chefs

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### Three Sisters Salad with Herb Pesto

Serves 8

#### Ingredients

##### Pesto

1 clove garlic  
½ cup fresh sage leaves  
roughly chopped  
½ cup flat leaf parsley leaves  
½ cup arugula, roughly chopped  
1 cup extra virgin olive oil  
¼ cup pine nuts  
Salt and cracked black pepper

##### Salad

4 ears fresh corn, shucked  
Grapeseed oil  
Salt and cracked black pepper  
2 tablespoons olive oil  
1 pound fresh squash  
(mixed colors, small diced)  
1 cup fresh shelling beans,  
cooked  
1 cup cherry tomatoes, split  
Extra virgin olive oil  
Lemon Juice  
Salt and cracked black pepper  
¼ cup cotija cheese

**Pesto:** Place the garlic in the food processor and pulse. Add the sage, parsley, arugula and pulse. Add the pine nuts and pulse in a food processor until the pesto thickens. Season to taste with salt and pepper.

**Salad:** Coat the corn in oil and season with salt and pepper. Grill or roast the corn until cooked on all sides. Allow to cool, then cut the corn off the cob into a large mixing bowl and set aside.

Place olive oil in a large saute pan. Add squash and saute for 2 minutes, season to taste with salt and pepper. Place on a sheet tray to cool. Once the squash is cool, add it into the mixing bowl with the corn. Add the beans, cherry tomatoes, olive oil and lemon juice and season to taste with salt and pepper.

Serve the salad in a bowl and garnish with the herb pesto. Sprinkle crumbled cotija cheese on top.

