

Strawberry and goat cheese salad with strawberry vinaigrette



INGREDIENTS:

for salad

- 1 5-oz. container field greens
- 1 pint strawberries, sliced
- 1 cup pecans, toasted and coarsely chopped
- 1 4-oz. log goat cheese

for vinaigrette

- 1 pint strawberries, washed and destemmed
- 1/3 cup cider vinegar
- 1 teaspoon Dijon mustard
- 2/3 cup pecan or olive oil
- Salt & pepper

DIRECTIONS:

Puree strawberries in work bowl of a food processor. Process until smooth. Add cider vinegar, Dijon and salt & pepper, pulse to combine. With motor running, slowly add oil to bowl mixing until all is added and emulsified.

Place washed and dried greens in a bowl. Arrange sliced strawberries, crumbled cheese and pecans on top of salad. Drizzle with some of vinaigrette, reserving remainder for another use. Toss salad lightly and serve immediately.

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