



## **Strawberry Goat Cheese Salad with Lemon Honey Vinaigrette**

Full of fresh springtime ingredients, this salad is as beautiful as it is delicious. It's a versatile recipe, perfect for a special occasion meal or a casual weekend barbeque.

Makes 8 servings

### **Salad**

- 1 cup toasted pecans (slivered almonds can be substituted)
- 12 ounces mixed spring greens
- 1 lb. strawberries (washed, hulled & sliced)
- 4 ounces crumbled goat cheese (feta cheese can be substituted)

### **Lemon Honey Vinaigrette**

- ½ cup sunflower, safflower, or extra-virgin olive oil (neutral-flavored)
- 5 tablespoons freshly-squeezed lemon juice
- 2 tablespoons honey
- ¼ teaspoon sea salt
- Freshly ground black pepper to taste
- 1 teaspoon poppy seeds (optional)

### **Instructions:**

1. Adjust oven rack to center position and preheat the oven to 350F. Spread the pecan pieces on a sheet pan and bake for 5 to 7 minutes, or until lightly toasted. Watch carefully to prevent burning. Set aside and allow to cool.
2. To prepare the vinaigrette, measure all of the ingredients into a jar with a tight-fitting lid and shake until thoroughly combined.
3. To assemble the salad, layer the mixed greens, sliced strawberries, toasted pecans, and crumbled goat cheese in a large bowl.
4. Just before serving, dress with your desired amount of Lemon Honey Vinaigrette and toss until evenly coated.

Calories: 210kcal per serving.