

Strawberry - Goat Cheese Salad w/ Shallot Vinaigrette

Dressing:

1 medium shallot, finely diced
1 ½ Tablespoons red wine vinegar
1 ½ teaspoons balsamic vinegar
1 teaspoon Dijon mustard
Salt & pepper
¼ cup extra virgin olive oil

Place finely diced shallot in a bowl with the vinegars and salt. Allow to stand for 15 minutes or longer. Stir in mustard. Add olive oil and whisk to blend.

Salad:

4 to 6 handfuls salad greens or baby spinach greens
1 basket fresh strawberries or 2 cups diced fresh apricots
3 - 4 oz. goat cheese, crumbled
3 Tablespoons roasted pine nuts

Roast pine nuts by spreading in a single layer on a baking sheet. Bake at 350o for 3-5 minutes. Let Cool. Crumble the goat cheese (this task is much easier if the cheese is placed in the freezer for 5 minutes first).

Toss greens with a few tablespoons of dressing. Add Goat cheese and fruit. Toss lightly. Sprinkle with roasted pine nuts. Serve immediately.

Avalon Farms

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