

Arugula Salad with Strawberries

- 1/2 pint strawberries, rinsed, hulled, and quartered
- 2 tablespoons balsamic vinegar
- 2 tablespoons olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 2 bunches arugula, washed, dried, and trimmed
- 1/2 cup toasted pecan halves

Method

In a large bowl, toss 1/2 pint strawberries, rinsed, hulled, and quartered, with 1 tablespoon balsamic vinegar; let sit 5 to 10 minutes. In a small bowl, whisk together another tablespoon balsamic vinegar with 2 tablespoons olive oil and 1/4 teaspoon each salt and pepper. To the strawberries, add vinaigrette, 1/2 cup toasted pecan halves, and 2 bunches arugula, trimmed and thoroughly washed and dried. Toss to combine, and serve.



Servings/Yield

4 servings

Time

- Prep: 15 Minutes