

Arugula Salad with Strawberries

½ pint strawberries, rinsed, hulled, and quartered
2 tablespoons balsamic vinegar
2 tablespoons olive oil
¼ teaspoon salt
¼ teaspoon pepper
2 bunches arugula, washed, dried, and trimmed
½ cup toasted pecan halves

Method

In a large bowl, toss ½ 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 ¼ teaspoon each salt and pepper. To the strawberries, add vinaigrette, ½ 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