

Strawberry & Arugula Salad

Serves 4

Celebrate summer with juicy, ripe strawberries! This colorful arugula and strawberry salad features many complementary flavors when tossed with our bright and tangy basil-mint dressing. You'll find that this salad pairs perfectly with a glass of crisp, white wine and a slowly setting sun.

Ingredients:

4 large eggs, boiled and halved
5 oz arugula, rinsed and dried
10-12 strawberries, washed and hulled
1/2 fennel bulb,
 thinly sliced with a mandoline
2 celery stalks,
 thinly sliced with a mandoline
1 avocado, pitted and sliced
4 oz blue cheese, crumbled
1/4 cup almonds,
 toasted and coarsely chopped

Herbed Vinaigrette Ingredients:

1 tablespoon fresh mint, finely chopped
1 tablespoon fresh basil, chiffonade
1 tablespoon chives, finely chopped
1 clove garlic, minced
1/3 cup olive oil
1 tablespoon Dijon mustard
1 tablespoon fresh lemon juice, plus lemon zest
1 tablespoon white wine vinegar
1/4 teaspoon Kosher salt
1/4 teaspoon black pepper,
 freshly cracked

Directions:

1. Prepare the Boiled Eggs: Add the eggs to a saucepan and fill the saucepan with water, covering the eggs with about 1-2 inches of water. Bring water to a boil. Once boiling, immediately turn off the heat, cover the pan with a lid, and let sit for 6 minutes for soft eggs, or 10 minutes for hard eggs. Remove immediately from the boiling water and cool by running under cold water for about a minute. Peel and halve the eggs.
2. Prepare the Salad Ingredients: Rinse and dry the arugula. Wash, hull and slice the strawberries. Use a mandoline to thinly slice the fennel and celery. (Use a guard or glove to protect your fingers). Pit and slice the avocado. Crumble the blue cheese.
3. Toast the Almonds: Over medium low heat, toast the almonds in a small skillet for 2-3 minutes tossing occasionally until they are fragrant. (Watch closely to avoid burning). Coarsely chop.
4. Prepare the Vinaigrette: Zest and juice the lemon. In a wide- mouth jar, whisk all of the vinaigrette ingredients together until emulsified.
5. Assemble the Salad: In a large bowl, toss the arugula with 1/2 the vinaigrette until coated. Arrange the remaining salad ingredients on the arugula and drizzle with the rest of the vinaigrette. Add additional salt and pepper to taste and enjoy!