



Strawberry Salad

SIMPLE RECIPE



Ingredients

Salad

- 6 cups of lettuce
- 1 cup strawberries (sliced)
- 1 cup of red grapes (halved)
- 1/2 Cup of walnuts (chopped)
- 2 Tablespoons of dried cranberries (chopped)
- 1/4 cup of feta cheese (crumbled)



Dressing

- 1/4 Extra Virgin Olive Oil
- 1 Large Lemon (zested and juiced, about 1/4 cup)
- 2 teaspoons Honey
- 1 Teaspoon Dijon Mustard
- Salt and Pepper to taste

Steps

1. Combine dressing ingredients in a mixing bowl and whisk while slowly drizzling in olive oil until it's creamy (also called emulsion). Refrigerate dressing until it's time to dress the salad.
2. Add strawberry salad components to a salad serving bowl. You can cover and refrigerate it like this until you're ready to serve. When ready, crumble the feta cheese and get ready for the best part!
3. Dress the salad with that gorgeous lemon dressing, gently toss, and devour!

Practice kitchen safety:
Avoid burns and fires while cooking hot food. Use oven mitts, handle pots carefully, and keep flammable objects away from the stove. Always supervise cooking, turn handles inward.

