

FARMERS SALAD

TOTAL: 30 Minutes | PREP: 30 Minutes | SERVINGS: 4 | LEVEL: Easy

INGREDIENTS

SALAD

- 2 Cups salad mix
- ¼ Cup goat cheese
- ½ Cup strawberries, cut into ¼
- ¼ Cup radish coins
- ¼ Cup spiced almonds, crushed
- ½ Cup Champagne vinaigrette

CHAMPAGNE VINAIGRETTE

- 2 Shallots diced
- 4 Tablespoons lemon juice
- 6 Tablespoons lemon zest
- 6 Tablespoons white wine vinaigrette
- 1 Teaspoon honey
- ½ Cup canola oil
- ½ Cup olive oil
- 1 teaspoon Salt

DIRECTIONS

- Combine shallots, lemon juice, lemon zest, white wine vinaigrette, honey, salt and blend.
- Add the oils slowly into the blender to emulsify the vinaigrette.
- Toss salad mix with champagne vinaigrette
- Plate in salad bowl and garnish with crumbled goat cheese, strawberries, radish coins and almonds.