Strawberry Basil & Goat Cheese Salad w/ Strawberry Vinaigrette

Salad Recipe adapted from “Cookie and Kate” and Vinaigrette adapted from “Grow A Good Life”

INGREDIENTS:
(For Salad):
• 1-pound fresh strawberries, diced
• Optional: 1 to 2 teaspoons honey or maple syrup, to taste
• 2 ounces crumbled goat cheese (about ½ cup)
• ¼ cup chopped fresh basil, plus a few small basil leaves for garnish
• 1 tablespoon Strawberry Vinaigrette (see recipe)
• ½ teaspoon salt
• Freshly ground black pepper

INGREDIENTS:
(For Vinaigrette):
• 1 tablespoon balsamic vinegar
• 2 tablespoons honey
• 1 cup strawberries, sliced
• 3 tablespoons extra virgin olive oil
• Salt and pepper, to taste

EQUIPMENT:
• Medium serving platter or shallow serving bowl
• Medium bowl
• Whisk
• Measuring cups/spoons
• Knife
• Salad tongs
• Food processor, blender, or immersion blender

DIRECTIONS:
(For Strawberry Vinaigrette):
1. Add balsamic vinegar and honey to medium bowl and whisk together.
2. Add sliced strawberries and toss to coat. Let sit for 30-minutes.
3. Add macerated strawberries, olive oil, salt, and pepper into the bowl of a food processor, blender, or immersion blender. Blend until smooth.
4. Taste and adjust seasoning, if necessary
5. Serve immediately or store in refrigerator for up to 3 days.

DIRECTIONS:
(For Salad):
1. Spread diced strawberries across a medium serving platter or shallow serving bowl. If strawberries aren’t sweet enough to your liking, toss with honey or maple syrup.
2. Sprinkle goat cheese over strawberries, followed by the chopped basil.
3. Drizzle Strawberry Vinaigrette over top of salad.
4. Finish off salad with salt, a few twists of freshly ground black pepper, and reserved basil leaves.
5. Serve immediately.
6. Leftovers will keep well in refrigerator for about 3 days.