



Lettuce Greens with Smoky Spiced Pecans and Strawberry Vinaigrette

Fresh strawberry dressing - a great partner for baby lettuce greens

Strawberry Vinaigrette:

- 1 cup (8 ounces) fresh strawberries, washed, tops removed
- 1/4 cup white wine vinegar
- 1 Tablespoon Meyer lime juice
- 1 teaspoon light olive oil
- 1 Tablespoon honey
- 1/4 to 1/2 teaspoon salt
- 1/8 teaspoon ground white pepper
- 1/2 to 3/4 cup Smoked Spicy Pecans (see attached recipe)

Salad Baby Lettuce Greens:

- 5 ounces baby spring lettuce greens
- 1/4 cup crumbled goat cheese
- 1/4 cup dried cranberries

Prepare Salad Dressing about 3 hours before serving:

Place strawberries, vinegar, lime juice, olive oil, and honey in small food processor; process until smooth; season with salt and pepper to taste.

Chill in refrigerator until serving.

Prepare Smoky Spiced Pecans (see website recipe)

Prepare Salad:

In a salad bowl, place lettuce greens, cheese crumbles and cranberries.

Serve Individual Plates: Add 1/4 cup prepared strawberry vinaigrette and toss. Place salad on chilled plates; drizzle; add additional teaspoon salad dressing over the top of the salad. Top with pecans; serve.

Or Serve in Large Salad Bowl: Add 1/4 cup prepared salad dressing; toss. Add pecans. Serve salad with strawberry vinaigrette on the side.

Serves: About 6

About the Recipe: Sweet strawberries add their flavor to a strawberry lime light vinaigrette. Serve this springtime salad over crisp mixed baby lettuce sprinkled with tart cranberries and creamy goat cheese crumbles. Tossing in some smoky spiced pecans adds a delightful crunch.