



Strawberry Spring Green Salad with Light Lemon Vinaigrette
Celebrate the season with a fresh-from-the-garden strawberry salad

Vinaigrette

2 Tablespoons fresh lemon juice
2 teaspoons Dijon mustard
4 Tablespoons olive oil
2 teaspoons honey
1/2 teaspoon fine sea salt
1/4 teaspoon ground black pepper

Salad

2 cups fresh strawberries, cleaned, quartered
1/2 cup chopped red onion
4 Tablespoons pumpkin seeds
2 fresh mini cucumbers, slant cut slices
1 (5 oz.) package fresh spring lettuce greens

1 small avocado, pitted, peeled, sliced into wedges
1 ounce Chili Peppered Cashew Cheese, cubed, optional
2 Tablespoons thin sliced fresh basil
Pinch of Duxbury Summer Classic Sea Salt

Prepare Vinaigrette: In a small food processor or hand blender, combine all the vinaigrette ingredients; process to form thick vinaigrette. Set aside.

Combine First Four Salad Ingredients: Place sliced strawberries, onions, pumpkin seeds, and cucumber slices in large bowl. Toss lightly with 2 to 3 Tablespoons of the prepared lemon vinaigrette.

Place Salad for Serving: Arrange lettuce greens on salad platter; place dressed strawberry salad in center of greens. Add sliced avocado and peppered cheese cubes on salad. Sprinkle sliced fresh basil over the salad and a pinch of Duxbury Summer Sea Salt if desired. Drizzle the remaining dressing over the salad right before serving Serves 4

Recipe Inspired by: Lily Dupont Leedom, Duxbury Saltworks Recipes

About the Recipe: Toss a colorful mixture of strawberries, cucumbers, red onions, and pumpkin seeds with light lemon honey mustard vinaigrette. Place them on a fresh bed of spring greens and add buttery avocado and chili peppered cheese cubes. Top with some sweet basil strips and a sprinkle of summer sea salt. Enjoy celebrating spring with a fresh from the garden strawberry salad.