

**Mixed Baby Greens with Balsamic  
Marinated Strawberries, Goat Cheese  
and Walnuts  
Thrifty's**



**SALAD**

- 8 cups baby salad greens
- ½ cup walnut halves (roasted, if desired)
- 125 grams of goat cheese

**VINAIGRETTE**

- 2 Tbsp balsamic vinegar
- 1 Tbsp honey
- 1 Tbsp extra virgin olive oil
- Salt and pepper to taste
- 12-16 medium strawberries, hulled & sliced

Combine vinaigrette ingredients in a large bowl then add the strawberries and toss to combine. Cover and let sit 20 minutes. Add the salad greens to the bowl with the strawberry mixture and mix gently, adjusting salt and pepper to taste.

Place greens on plates and top with walnuts and goat cheese. Serves 4.

*Per serving: 248 calories, 9.7 grams of protein, 18.5 grams of fat (8 saturated), 13.6 grams of carbohydrates, 3.2 grams dietary fibre; includes folate, vitamin C vitamin A and calcium.*