

SUMMER BERRY SALAD



Prep Time: 15 minutes

Cook Time: 0 minutes

Total Time: 15 minutes

Makes: 2

Tossed in a sweet and tangy Fresca Grapefruit dressing, this fresh salad is a wonderful way to highlight all kinds of berries when they are in their peak season.

INGREDIENTS

- 1/4 cup Fresca® Grapefruit, plus more for pairing
- 1 tbsp minced shallot
- 1 tsp lemon zest
- 1 tbsp lemon juice
- 1 tbsp olive oil
- 1 tsp Dijon mustard
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 tbsp thinly sliced fresh basil
- 1 tbsp finely chopped fresh parsley
- 4 cups mixed greens
- 1/2 cup sliced strawberries
- 1/4 cup blueberries
- 1/4 cup raspberries
- 1/4 cup toasted sliced almonds
- 1/4 cup crumbled goat cheese

INSTRUCTIONS

1. In medium bowl, whisk together Fresca, shallot, lemon zest, lemon juice, oil, Dijon, salt and pepper. Stir in basil and parsley.
2. In large bowl, toss mixed greens with half the Fresca dressing. Divide among 2 serving bowls. Top with strawberries, blueberries, raspberries, almonds and goat cheese. Drizzle with remaining dressing. Pair with Fresca Grapefruit.

Tip: For a dinner salad, add diced avocado and chopped roasted beets. Serve topped with chicken, steak, edamame or tofu.

Substitute mixed greens with baby arugula or kale if preferred.