

Arugula Salad with Strawberries and Goat Cheese

Servings: 4

- * 1 cup strawberries, rinsed, hulled, and quartered
- * 1 tablespoons balsamic vinegar
- * 3 tablespoons olive oil
- * 1/4 teaspoon salt
- * 1/4 teaspoon pepper
- * 2 bunches arugula, washed, dried, and trimmed
- * 1/2 cup crumbled goat cheese

1. In a small bowl, whisk together balsamic vinegar , olive oil and pinch of salt and pepper.
2. In large bowl, add arugula and strawberries. Pour over dressing, and toss lightly to combine.
3. Divide arugula and strawberry mixture among 4 plates, garnish with goat cheese and serve.

Variation: Add grilled chicken for a more filling entree salad.