

The Perfect Salad & Simple Vinaigrette

SALAD INGREDIENTS:

- 1 bag Mixed Greens
- 1 cup cherry tomatoes, halved
- 1/2 cup gorgonzola crumbles
- 1/2 cup toasted pecans, chopped
- Black pepper & Fleur de Sel to taste

DRESSING INGREDIENTS:

- 1 tsp Edmond Fallot Dijon Mustard
- 1 tsp Richard's Pure Raw Honey
- 6 tbsp Badia a Coltibuono Extra Virgin Olive Oil
- 2 tbsp Cavalli Balsamic Condiment of Reggio Emilia

1. Add greens, tomatoes, cheese, and pecans to a large salad bowl and set aside.
2. Add 1 tsp of dijon mustard to an empty jar.
3. Add 1 tsp of honey to the jar, and mix well with a spoon.
4. Add 6 tbsp of olive oil to the honey & mustard mixture
5. Add 2 tbsp of balsamic vinegar to the jar
6. Put a lid on the jar and SHAKE!
7. Pour dressing over salad ingredients and toss to coat
8. Add freshly ground pepper & fleur de sel to taste before serving