

LA MERENDA SALAD *with* BUTTERMILK BLUE®

Chef/Owner Peter Sandroni, La Merenda, Milwaukee, WI

Serve this salad when strawberries are in peak season – their sweetness balances perfectly with the peppery arugula and creamy Buttermilk Blue®.

Yield: 2 - 3 servings

method:

- Add first 6 ingredients to a large bowl and toss until well combined.
- Plate salad and drizzle with balsamic glaze.

ingredients:

- 5 ounces arugula
- 4 ounces **Buttermilk Blue®**,
crumbled
- ¼ cup pine nuts, toasted
- ½ cup strawberries, quartered
- 2 tablespoons balsamic vinegar
- 4 tablespoons extra virgin
olive oil
- 2 tablespoons balsamic glaze