

Arugula and Strawberry Salad

Ingredients:

2 cups strawberries, hulled, divided
1 spring onion or scallion, trimmed
1 small clove garlic, minced
2 Tablespoons seasoned rice vinegar
2 Tablespoons extra-virgin olive oil
1 Tablespoon chopped fresh tarragon or 1 teaspoon dried
½ teaspoon whole-grain mustard
⅛ teaspoon salt
⅛ teaspoon freshly ground pepper
½-1 teaspoon honey (optional)
10 cups arugula (about 5 ounces), trimmed if necessary
¾ cup crumbled feta cheese

Directions:

1. Puree 4 strawberries and onion (or scallion) in a small food processor or blender until chopped. Add garlic, vinegar, oil, tarragon, mustard, salt and pepper; pulse until well combined. Taste and add a little agave (or sugar) if the dressing is too tart.
2. Toss arugula and feta in a large bowl. Slice the remaining strawberries and add to the bowl. Toss the salad with the dressing.