

Berry Green Salad with Balsamic



This strawberry salad recipe is perfect for spring and summer! It's bursting with flavor from cherry tomatoes, basil, creamy mozzarella, and tangy balsamic. Skip the cheese to make it vegan.

INGREDIENTS

- 1/4 cup balsamic vinegar
- Olive oil for drizzling
- 1 cup sliced strawberries (substitute blueberries, raspberries, or blackberries!)
- 1 cup halved cherry tomatoes
- 1 cup halved mini mozzarella balls
- 1 ripe avocado, pitted and diced
- 1/3 cup pecans, toasted (substitute for walnuts, almond slices, pistachios, etc.)
- 1/3 cup loosely packed basil, torn
- Salt and freshly ground black pepper to taste
- *Optional:* add spinach, arugula, spring mix, or kale as a base

DIRECTIONS

1. In a small saucepan, bring the balsamic vinegar to a high simmer over medium heat. Stir, then reduce the heat to low and simmer until the vinegar has thickened and reduced by half, about 8-10 minutes. Set aside to cool.
2. Place the strawberries, cherry tomatoes, mozzarella, avocado, nuts, and basil in a shallow bowl or platter. Drizzle with olive oil, and season generously with salt and pepper. Gently toss. Drizzle with the reduced balsamic.
3. Enjoy as a side dish or add a lean protein for an easy main dish!

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