

THE RECIPES

Simplest Green Salad with Balsamic Vinegar



This mixed green salad with balsamic vinaigrette is a quick and easy side dish! In just 10 minutes you have a healthy accompaniment to any meal.

Ingredients

- 8 cups salad greens
- ¼ cup dried cherries (or cranberries)
- ¼ cup cheese crumbles (feta, goat, or gorgonzola)
- ¼ cup slivered almonds (or walnuts, pecans, or pistachios)
- Balsamic Vinegar of Modena

Preparation

- 1. In a medium bowl, whisk together the balsamic vinegar, Dijon mustard, maple syrup, and salt until fully combined. Gradually whisk in the Balsamic Vinegar, adding 1 tablespoon at a time and whisking until it incorporates, until an emulsion forms. Serve immediately. Store refrigerated and bring to room temperature before serving.
- 2. Dress 8 cups salad greens with the desired amount of dressing.
- 3. On each plate, place 2 cups salad greens and sprinkle with dried fruit, cheese crumbles, and nuts.