

Salads

Taste of Washington Salad

Servings: 4

4 cups organic baby greens, cleaned and dried
2 tablespoons Pipitone Farms organic shallots, finely chopped
3 tablespoons Napoleon Brand White Balsamic Vinegar
3 tablespoons Apres Vin Lime Riesling Grapeseed Oil
3 Tablespoons Holmquist Orchards Dry Roasted Hazelnuts
3 Tablespoons Chukar Dried Bing Cherries

In the bottom of a large bowl, combine the shallots and vinegar and let sit for 10 minutes. Whisking constantly slowly add the grapeseed oil. Emulsify completely. Add the greens and toss. Plate. Dress the hazelnuts and cherries with the dressing left in the bottom of the bowl and place on top of the greens

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .

