

Arugula, Strawberry and Feta Salad



Ingredients:

- 2 cups arugula leaves
- 1 generous pint fresh strawberries, washed, dried and split lengthwise
- ¼ cup feta cheese crumbles

Dressing:

- 1/2 cup extra-virgin olive oil
- 1/3 cup balsamic vinegar
- 1 tablespoon honey
- 1 1/2 teaspoons minced fresh thyme
- 1/4 teaspoon freshly ground black pepper, plus extra for seasoning
- 1/4 teaspoon kosher salt, plus extra for seasoning
- 2 cloves garlic, minced

Remove stems from arugula; wash and rinse leaves; place arugula, strawberries and feta in medium sized bowl; mix vinegar, honey, and remaining four ingredients until combined; slowly whisk in olive oil; spoon desired amount onto salad; reserve leftover dressing for later use.

Cooking demo by caterer Dixie Coffee during opening day at Hope's market.