

Cherry Feta Salad

Ingredients

Vinaigrette

1 small shallot, minced

1½ tsp. Balsamic vinegar

3 ½ tsp. extra virgin olive oil

1 Tbsp. water

2-3 sprigs fresh mint, finely chopped (about 1 tsp.)

Salt and freshly ground black pepper

Salad

¼ pound pancetta (about ½-inch thick slice), diced

6 cups mache (3.5 oz.), rinsed and thoroughly dried

½ pound California Bing cherries (about 2 cups), rinsed, pitted and quartered

1 small fennel bulb, thinly sliced or shaved

4 ounces fresh goat cheese, crumbled

⅓ cup hazelnuts or almonds, toasted and coarsely chopped
(optional)



Directions

Vinaigrette

1. Mix the shallot and vinegar in a small bowl.
2. Whisk in the oil, then the water. Add the mint; season to taste with salt and pepper.

Salad

1. Sauté the pancetta in a medium skillet over medium-low heat, stirring on occasion, until crisp, 5-8 minutes.
2. Combine the mache, cherries, fennel, and warm pancetta in a large bowl. Toss with the dressing.
3. Divide between plates and scatter each salad with goat cheese and nuts, if using.

Serves 3-4



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