

Arugula Goat Cheese Salad with Honey Vinaigrette



Arugula has a wonderful zippy, peppery taste. And, buttery goat cheese is an excellent complement with this leafy green. Our Lucky Lime & Sea Salt Clover honey helps to make a fresh honey vinaigrette that's easy to prepare for his salad.

Salad Ingredients

6 cups arugula
8 one-half inch thick rounds of soft fresh goat cheese (from log)
¼ cup dried cranberries
¼ cup toasted walnut pieces

Dressing Ingredients

½ cup good quality olive oil
1/3 cup white balsamic vinegar
2 tablespoons Lucky Lime & Sea Salt Clover honey
2 teaspoons minced red onion
¼ teaspoon salt
¼ teaspoon black pepper

Instructions

Rinse arugula and pat dry using paper towel. Divide arugula evenly between four salad plates. Place two goat cheese rounds on each plate, to the side of salads. Sprinkle walnuts on arugula and cheese rounds. Sprinkle cranberries on arugula.

For the dressing, combine all dressing ingredients in a clean jar. Cover with lid and shake until fully blended. Drizzle dressing on salad.

Optional: Drizzle additional tablespoon of Lucky Lime & Sea Salt clover honey over goat cheese rounds for more flavor!

Serves four salads. Makes one cup of dressing.

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