

Side Dish

Herbed Strawberry Salad

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Servings: 4

Start to Finish Time: 20 minutes

1 tablespoon champagne or white wine vinegar

2 teaspoons snipped fresh chives

2 teaspoons Dijon mustard

1/4 teaspoon snipped fresh dill

1/4 teaspoon salt

1/8 teaspoon ground black pepper

3 tablespoons extra-virgin olive oil

1 pound strawberries, hulled and sliced 1/4-inch thick

2 bunches green onions, thinly sliced

In a small bowl, combine the vinegar, chives, mustard, dill, salt and pepper. Whisk in the oil.

In a medium bowl, combine the strawberries and green onions.

Drizzle with the dressing. Toss to coat.

Serve immediately.

Per Serving (excluding unknown items): 126 Calories; 11g Fat (72.4% calories from fat); 1g Protein; 8g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 167mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fruit; 2 Fat; 0 Other Carbohydrates.