

STRAWBERRY & TOMATO SALAD WITH BALSAMIC DRESSING

Serves 4



**A SWEET AND SAVOURY COMBO WITH
A TANGY DRESSING.**

Salad

- 1 x punnet cherry tomatoes, halved or quartered (I like to use the medley for colour!)
- 1 x punnet strawbs, washed, halves or quartered
- ½ cup toasted pecan pieces
- ¼ cup pumpkin seeds
- 150g mixed rocket and baby spinach leaves
- Big handful fresh basil leaves finely sliced

Dressing

- 1x punnet strawbs, washed, stems removed
- 2 tbsp chopped basil leaves
- 2 tbsp olive oil
- 4 tbsp balsamic vinegar
- Squeeze of lemon juice (to taste)
- Salt and pepper to taste

Combine all salad ingredients in a large serving bowl and mix well.

To make dressing place all ingredients in a small mixing bowl and blitz using a hand mixer. Or use a food processor. Dressing is best made at least a couple of hours before serving salad to let flavours infuse. I like to make my dressing the day before. Dress salad just before serving.

VARIATION – serve with shaved parmesan or crumbled feta.