

Strawberry and Feta Salad

Ingredients: 1 cup slivered almonds, 2 cloves garlic, minced, 1 teaspoon honey, 1 teaspoon Dijon mustard, 1/4 cup raspberry vinegar, 2 tablespoons balsamic vinegar, 2 tablespoons brown sugar, 1 C vegetable oil, 1 head romaine lettuce, torn, 1 pint fresh strawberries, sliced, 1 C crumbled feta cheese

Instructions: In a skillet over medium-high heat, cook the almonds, stirring frequently, until lightly toasted. Remove from heat, and set aside.

In a bowl, prepare the dressing by whisking together the garlic, honey, Dijon mustard, raspberry vinegar, balsamic vinegar, brown sugar, and vegetable oil.

In a large bowl, toss together the toasted almonds, romaine lettuce, strawberries, and feta cheese. Cover with the dressing mixture, and toss to serve.