

Fresh Greens with Blueberry Vinaigrette

12 oz. mixed salad greens, or spinach, rinsed and dried thoroughly
6 tbsp. crumbled feta cheese
6 tbsp. toasted pecans
½ cup Blueberry Vinaigrette
1 cup Fresh Florida Blueberries
Kosher salt and ground black pepper to taste

Blueberry Vinaigrette

1 cup apple cider vinegar or rice wine vinegar
1 cup Florida Blueberries
¼ cup water
½ cup extra virgin olive oil
2 tbsp. granulated sugar
Kosher salt and ground black pepper to taste

Place Florida Blueberries in a non-reactive saucepan. Add water and sugar. Bring to a simmer and cook until all the berries have burst, and become soft. Remove from heat and place in a bowl. Let cool to room temperature. Using a whisk, add the vinegar, and salt and pepper to taste. While whisking continuously, add the oil in a steady stream. Adjust seasonings with salt and pepper.

1. In a large bowl put the salad greens. Season with salt and pepper. Add about ½ cup Blueberry Vinaigrette, or as desired. Toss to coat.
 2. Distribute among chilled plates..
 3. Sprinkle top with toasted pecans.
 4. Place fresh Florida Blueberries on top, and sprinkle with feta cheese.
 5. Serve extra vinaigrette on side. Store extra vinaigrette in the fridge for up to 1 week.
- Serves 6

