

Strawberry, Baby Herb, Walnut and Blue Cheese Salad

Servings: 4-6

Prep Time: 10min

Cook Time: 15min



Ingredients

Salad

- 15g butter
- 10ml (2 tsp) olive/avocado oil
- 100g walnuts, roughly chopped
- handful fresh rosemary, chopped
- 1 sprig fresh thyme, chopped
- 3 x 60g packs baby herb leaves
- 500g strawberries, sliced
- 150g blue cheese, crumbled

Dressing

- 125ml (½ cup) Savanna Dry
- 2 sprigs fresh rosemary, finely chopped
- 15ml (1 tbsp) honey
- 15ml (1 tbsp) extra virgin olive oil
- 5ml (1 tsp) white wine vinegar
- salt, to taste

Directions

1. Heat the butter and oil in a frying pan over medium-high heat. Fry the walnuts, 1 minute, then add the herbs and stir until the nuts begin to brown, about 2 minutes. Remove from heat and set aside until needed.
2. Arrange the salad leaves on a serving platter and top with the walnuts, strawberries and blue cheese.
3. For the dressing, whisk all of the ingredients to combine. Season well to taste.
4. Drizzle the dressing over the salad and serve immediately.