

THE OLIVE AND THE GRAPE

Mentor West Side Market Kamm's Corner
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FIELD GREENS WITH VANILLA VINAIGRETTE

Makes 6 servings.
Prep Time: 20 minutes

Vanilla Vinaigrette:

1/3 cup ***extra virgin olive oil*** (We recommend our Spanish or Moroccan EVOO)
3 tablespoons ***Vanilla Aged Balsamic Vinegar***
1/4 teaspoon ***Restaurant Grind Black Pepper***

1 package (6 ounces) field greens or baby spinach leaves
2 seedless oranges, peeled and sectioned
2 cups strawberry halves or slices
1/2 cup toasted pecan pieces

1. For the Vinaigrette, mix all ingredients in small bowl with wire whisk until well blended.
2. Toss greens with oranges, strawberries and pecans in large bowl. (Or divide among individual serving plates.)
Serve with vinaigrette.

Items in ***bold italic*** are available at THE OLIVE AND THE GRAPE



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