



Naturipe Foods LLC

04726 Country Rd 215
PO Box 322
Grand Junction, MI 49056
Ph: (800) 683-1078
(269) 683-6791
Fax: (269) 434-6997
www.naturipefoods.com

Asian Salad with Berries and Goat Cheese

Blueberries, strawberries and raspberries are perfect choices for this salad.

Dressing

- 1/2 cup rice wine vinegar
- 3/4 cup olive oil
- 1 Tbsp. sesame oil
- 2 garlic cloves, crushed
- 1/2 tsp. fresh ginger, finely chopped
- 1 Thai chili, sliced
- 2 Tbsp. maple syrup
- Salt and pepper to taste

**Mix all ingredients together in a small jar. Shake until well mixed.
Chill until ready to serve.**

Salad

- 4 cups mixed greens, such as arugula, red leaf lettuce, butter lettuce, endive and romaine
- 1/2 cucumber, finely diced
- 1 orange pepper, finely diced

- 2 cups fresh berries, well rinsed and cut if necessary
- 6 oz. soft goat cheese, crumbled
- 1/4 cup chopped peanuts

Assemble the salad greens, cucumber and orange pepper in a salad bowl and mix together. Gently toss in berries.

Toss with dressing and top with goat cheese and chopped peanuts right before serving.

Serve: 4 dinner salads or 6 side salads

Compliments of Home By Design Magazine August/September 2007