



Strawberry-Mesclun Salad with Maple-Roasted Walnuts

Ingredients

For walnuts:

½ cup walnuts
1 egg white
1½ tablespoons maple syrup

For salad:

½ pint fresh strawberries, preferably organic
1 bag ready-to-use baby mesclun, preferably organic

Dressing:

Annie's raspberry vinaigrette

Procedure

1. Preheat oven to 250 degrees. In a bowl, toss walnuts, egg white and maple syrup together. Bake on a sheet tray for about 15-20 minutes, checking and turning often. Walnuts are done when they are crisp and fragrant. Let cool to room temperature.
2. In a serving bowl, combine mesclun, strawberries and walnuts. Toss with dressing and serve immediately.