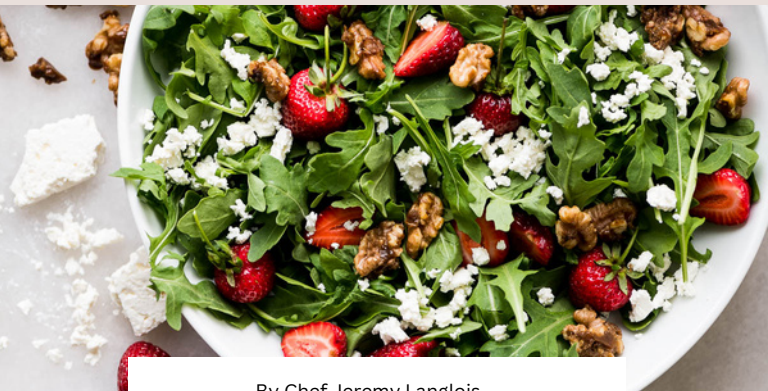


STRAWBERRY ARUGULA SALAD



By Chef Jeremy Langlois

INGREDIENTS

1 teaspoon lemon zest
1 tablespoon fresh lemon juice
1 tablespoon clover honey
½ teaspoon kosher salt
½ teaspoon ground black pepper
¼ cup extra-virgin olive oil
1 pound fresh strawberries, stemmed and quartered
1 (5-ounce) package baby arugula
2 ounces crumbled goat cheese
Garnish: toasted pecans

METHOD

1. In a small bowl, whisk together lemon zest and juice, honey, salt, and pepper. Whisk in oil in a slow, steady stream until combined.
2. In a large bowl, toss together strawberries, arugula, goat cheese, and dressing. Garnish with pecans, if desired. Serve immediately.