



Strawberry Vinaigrette

Ingredients:

- 1 pint fresh strawberries, hulled
 - ¼ c. extra virgin olive oil
 - ¼ c. balsamic vinegar (or any fruity vinegar)
 - 1 T. lemon juice
 - 2 garlic cloves, minced
 - 1 T. fresh thyme leaves, finely chopped
- Salt and pepper to taste

Method:

1. Puree strawberries in a food processor or blender. Add remaining ingredients and pulse to combine.
2. Add to baby greens, arugala or watercress. Top with toasted nuts and thinly sliced onions.

**Recipe from the Kirkland Wednesday Market and Sur la Table in Kirkland
Chefs Vivian Champion and Robin Spiesman**