

Arugula & Feta Salad with Strawberry Vinaigrette

2 cups strawberries, hulled, divided
1 scallion, trimmed
1 small clove garlic, minced
2 tablespoons seasoned rice vinegar
2 tablespoons extra-virgin olive oil
1/2 teaspoon whole-grain mustard
1/8 teaspoon salt
1/8 teaspoon freshly ground pepper
1/2-1 teaspoon honey
1 large bunch of arugula, chopped
3/4 cup crumbled feta cheese

Puree 4 strawberries and scallion in a small food processor or blender until chopped. Add garlic, vinegar, oil, mustard, salt and pepper; pulse until well combined. Taste and add a little honey if the dressing is too tart.

Toss arugula and feta in a large bowl. Slice the remaining strawberries and add to the bowl. Toss the salad with the dressing.

Adapted from Eatingwell.com