

CHERRY ROMAINE SALAD w/SMOKED TURKEY

The Cooks Next Door

1 head Romaine lettuce, medium-chopped
1/2 cup crumbled feta cheese
1/4 cup diced green onion or chives
1 can (11-ounce) mandarin oranges
1 cup smoked turkey, diced
2/3 cup California Bing cherries, washed, halved and pitted
balsamic vinaigrette (recipe below)

Balsamic Vinaigrette:

1/3 cup extra-virgin olive oil
2 tablespoons balsamic vinegar
1 tablespoon dijon mustard
1 teaspoon honey
1/4 teaspoon salt
freshly ground pepper to taste

Toss all salad ingredients together except cherries in a large bowl.

Whisk all Balsamic Vinaigrette ingredients together in a bowl. Drizzle balsamic vinaigrette over salad, reserving 1 tablespoon of vinaigrette, and toss salad. Drizzle remaining vinaigrette over cherries and toss to coat. Arrange salad on individual plates and sprinkle with cherries.

Serves 4