



Strawberry Pecan Salad

Servings: 4 -6

Ingredients

For Salad

- 1 1 1 C Pecan Halves
- 1/4 1/4 1/4 C granulated sugar
- 12 12 12 oz romaine lettuce, chopped
- 8 8 8 oz. fresh strawberries, halved
- 4 4 4 oz. fresh blueberries
- 2 2 2 oz. feta cheese, crumbled
- 1/4 1/4 1/4 C red onion, sliced and cut in small pcs.
- 15 15 can 15 oz. can Mandarin orange segments, drained

For Dressing

- 1/2 1/2 1/2 C granulated sugar
- 1/2 1/2 1/2 C lemon juice
- 1 1 1 tsp. Dijon mustard
- 1/2 1/2 1/2 tsp. Kosher salt
- 2/3 2/3 2/3 C olive oil
- 1 1 1 tbsp. Poppyseeds

Directions

1. In a small skillet over medium heat, sauté pecans with sugar. This will take several min. For the sugar to dissolve as you stir the pecans. Set aside and cool.
2. In a large bowl, combine romaine, berries, oranges cheese and onion. Toss gently.
3. In a small mason jar, combine dressing ingredients and shake with lid on.
4. When ready to serve, add candied pecans and drizzle with dressing.

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