Arugula-Strawberry Salad with Feta, Honey Almonds, & Lemon-Basil

ARUGULA-STRAWBERRY SALAD WITH FETA, HONEY ALMONDS, & LEMON-BASIL (YIELD – 6 PORTIONS)

Salad Ingredients

- 6 cups fresh arugula
- 1 ½ cups fresh strawberries, hulled and sliced
- ½ cup crumbled feta cheese
- ½ cup honey-glazed almonds
  (store-bought or homemade - see under instructions)

Vinaigrette Ingredients

- 3 tbsp fresh lemon juice
- 1 tsp lemon zest
- 1 tbsp honey or maple syrup
- ¼ cup olive oil
- 1 tbsp fresh basil, finely chopped (or ½ tsp dried basil)
- Salt and freshly ground black pepper to taste
- For Honey Almonds (Optional, if making from scratch):
  - ½ cup sliced almonds
  - 1 tbsp honey
  - 1 tsp butter

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Directions

- **Step 1:** Prepare the Honey Almonds (if making) - Heat a nonstick skillet over medium heat. Add the sliced almonds, honey, and butter to the skillet. Stir constantly until the almonds are coated and golden brown (about 3-4 minutes). Transfer the almonds to a parchment-lined tray and let them cool completely.

- **Step 2**: Make the Lemon-Basil Vinaigrette - In a small bowl, whisk together lemon juice, lemon zest, honey, and chopped basil. Slowly drizzle in olive oil while whisking to emulsify. Season with salt and pepper to taste.

- **Step 3:** Assemble the Salad - Place the arugula in a large salad bowl. Add the sliced strawberries and crumbled feta. Sprinkle the honey-glazed almonds over the top.

- **Step 4:** Dress and Serve - Drizzle the salad with the Lemon-Basil Vinaigrette. Toss gently to combine. Serve immediately and enjoy!