mixed berry & balsamic salad



featured product:
50/50!

it's loaded with antioxidants thanks to the fresh, juicy berries. hydrating from the cucumbers and greens. and a sweet balance of textures and flavors adding the goat cheese and tangy balsamic.

toss up a bowl to share at a picnic, dinner party, or anytime you want something fresh and impressive.

ingredients

salad:
1 clamshell **organicgirl 50/50**
? cup blueberries
? cup blackberries
½ english cucumber, sliced
? cup goat cheese, crumbled

homemade vinaigrette:
½ cup avocado oil
¼ cup balsamic vinegar
½ teaspoon black pepper
¼ teaspoon italian seasoning
½ teaspoon sea salt
1 teaspoon garlic powder
1 tablespoon maple syrup
1 tablespoon dijon mustard (optional)

directions

1. add organicgirl 50/50 greens to a large salad bowl.

2. top with the blueberries, blackberries, sliced cucumber, and crumbled goat cheese.

3. add the avocado oil, balsamic vinegar, black pepper, italian seasoning, sea salt, garlic powder, dijon mustard, and maple syrup to a blender. blend until the vinaigrette is smooth and fully combined.

4. drizzle the vinaigrette over the salad and gently toss to coat.

5. serve immediately and enjoy.