



Strawberry Salad with Balsamic Drizzle

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 10 minutes

Total Time: 20 minutes

Ingredients

- 1/4 cup balsamic vinegar
- 1 cup sliced strawberries
- 1 cup halved cherry tomatoes
- 1 cup halved mini mozzarella balls
- 1 ripe avocado, pitted and diced
- 1/3 cup pecans, toasted
- 1/3 cup loosely packed basil, torn
- Extra-virgin olive oil, for drizzling
- Sea salt and freshly ground black pepper

Instructions

In a small saucepan, bring the balsamic vinegar to a high simmer over medium heat. Stir, then reduce the heat to low and simmer until the vinegar has thickened and reduced by half, about 8 to 10 minutes. Set aside to cool.

Place the strawberries, cherry tomatoes, mozzarella, avocado, pecans and basil in a shallow bowl or platter. Drizzle with olive oil, and season generously with salt and pepper. Gently toss. Drizzle with the reduced balsamic.

Recipe by Love and Lemons