



# Blackberry and Feta Salad with Glazed Walnuts

## Ingredients

- 1 16 oz container mixed greens
- 1 cup blackberries
- 1/2 cup crumbled feta cheese
- 1 cup walnuts
- 1/3 cup [Fustini's Asian Blackberry balsamic](#)
- 4 tablespoons [Fustini's Medium SELECT olive oil](#)
- 2 tablespoons [Fustini's 12 Year White balsamic](#)
- 1 garlic clove, minced

## Directions

### Step 1.

Place mixed green in a large salad bowl. Add blackberries and feta.

### Step 2.

In a dry skillet, toast walnuts over low heat for about 2 minutes. Add Asian Blackberry balsamic and sauté on medium to medium-high heat, stirring constantly until balsamic coats and glazes walnuts, approximately 2 minutes. Transfer to parchment-covered sheet pan to cool.

### Step 3.

Combine Fustini's EVOO and Fustini's 12 Yr White balsamic and drizzle over salad, toss to coat. Garnish with balsamic-glazed walnuts.