



Blueberry Summer Salad

Ingredients

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Sharon's Hint

adapted from howsweeteats.com

Directions

Step 1.

Place the almonds in a nonstick skillet over medium heat. Stir in the sugar and cook, stirring often, until the sugar melts and is caramelized, coating all of the almonds - about 6 to 8 minutes. Don't take your eyes off of this as they can burn quickly! Transfer the almonds to a piece of parchment paper to let them cool. Break them into pieces if they are clumped.

Step 2.

In a large bowl, toss the greens with a generous pinch of salt and pepper. Sprinkle on the blueberries, cucumbers, green onions and parmesan cheese. Add the almonds on top. Serve immediately with the balsamic dressing!

Step 3. Creamy Balsamic Vinaigrette

Whisk together the vinegar, garlic, cream, mustard, honey and a pinch of salt and pepper. Stream in the olive oil while whisking until emulsified. Stir in the chives. Serve with your favorite salad! This dressing stays great in the fridge. Just shake or whisk it to combine before serving.