

## Baby Greens with Balsamic Vinaigrette, Gorgonzola and Toasted Walnuts

3/4 lb. baby mixed greens, washed and dried  
1 t. Dijon mustard  
1 T. finely chopped shallot  
3 T. balsamic vinegar  
pinch of sugar  
7 T. extra virgin olive oil  
salt and pepper to taste  
2 oz. Gorgonzola cheese  
1/2 c. dried cherries  
1 c. toasted walnuts

1. In a small bowl, combine mustard, shallot, balsamic vinegar and sugar. While whisking, slowly add olive oil. Season to taste with salt and pepper.
2. Toss greens with a bit of dressing and put onto plates. Crumble cheese on top of salad and garnish with nuts and cherries. You may drizzle a bit of dressing on top before serving.

Nutrition (per serving for 8 servings, walnuts are not included in calculation): 151 calories; 81% calories from fat; 14.2g total fat; 6.3mg cholesterol; 146.7mg sodium; 116.7mg potassium; 5.5g carbohydrates; 0.8g fiber; 3.2g sugar; 4.7g net carbs; 2.1g protein.