

Spring Mix with Fruity Balsamic Dressing



Antipasti

Servings: 4

A light, refreshing salad to compliment any meal!

1/4 cup **QCOM Tuscan Estate
Extra Virgin Olive Oil**
2 tbsp. **QCOM Strawberry or
Fig Balsamic Vinegar**

Salt and pepper to taste
10 cups Spring Mix or leafy greens, loosely
placed

Whisk Queen Creek Olive Mill Extra Virgin Olive Oil and Balsamic together in a bowl. Add salt and pepper to taste. Place Spring Mix in a large salad bowl, drizzle dressing over greens and toss well.

Hint: Add any or all of the following to make your own unique salad (highly recommended): crumbled Feta, sliced apples, mandarin oranges, dried cranberries, toasted almonds, cherry tomatoes.