



THE CHEESE LADY | FAVORITE RECIPES

VEGETARIAN



FRESH BERRY SALAD WITH GOUDA



SERVINGS



OVEN



10 MINUTES



PER SERVING

320 Calories
17g Carbohydrate
16g Protein
21g Fat
10g Saturated fat
5g Fiber
65mg Cholesterol
650mg Sodium

ITEMS NEEDED

- Stirring Utensils

DIRECTIONS

1. Arrange mixed greens on 4 salad plates. Top mixed greens with strawberries, raspberries, toasted almonds and gouda wedges.
2. Drizzle with raspberry vinaigrette. Sprinkle with ground pepper

INGREDIENTS

- **5 CUPS** Mixed Greens
- **1½ CUPS** Sliced Strawberries
- **1¼ CUPS** Raspberries
- **2 TBSP** Chopped toasted almonds
- **8 OZ** Gouda cheese, cut into wedges
- **⅓ CUP** Light Raspberry vinaigrette
- **¼ TSP** Freshly ground black pepper

Photo courtesy of Brian P.