



Spring Mix Salad

From dulcetcuisine.com

6 oz spring greens
 $\frac{1}{4}$ c sundried tomatoes packaged in olive oil,
julienne slice
 $\frac{1}{4}$ c toasted hazelnuts*
 $\frac{1}{3}$ c bleu cheese, crumbled
Dulcet Essential Balsamic Sauce & Dressing*

1. Toss greens with Dulcet Essential Balsamic Sauce & Dressing.
2. Top with remaining ingredients and fresh black pepper.

Serves 2



*Essential Balsamic Sauce & Dressing is gluten-free.

From our test kitchen:

***To toast hazelnuts, place nuts on a baking sheet in a 350 degree oven for 10-15 minutes, tossing occasionally, until skins blister. Remove from oven and place in a clean kitchen towel. Rub the nuts inside the towel together vigorously to remove the skins. Carefully remove nuts from towel, carefully discard skins.**

Notes: _____

