

# Recipe Card

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## Strawberry, Fennel and Arugula Salad with Cacao Nibs

Recipe by: Lindsey Johnson

Prep time: 20 mins

Total time: 20 mins

Serves: 2

### Ingredients:

For salad:

4 cups arugula, washed and spun dry

2 cups strawberries, sliced

½ large fennel bulb, core removed and very thinly sliced

¼ cup cacao nibs (or another nut)

For Vanilla Bean Vinaigrette:

¼ to ½ vanilla bean, scraped

2 Tbsp. white balsamic vinegar

4 Tbsp. extra virgin olive oil

1 tsp. honey\*

½ teaspoon fresh ground black pepper (or to taste)

¼ teaspoon salt

### Directions:

1. Whisk vinaigrette ingredients together or shake in a small jar. Taste and adjust to taste by adding more honey or salt and pepper. Set aside until ready to serve.
2. Toss arugula with sliced strawberries and fennel. Drizzle with some of the vinaigrette and toss to coat. Sprinkle liberally with cacao nibs. Add more vinaigrette if needed. Serve immediately.
3. \*To make this truly vegan, use agave instead of honey.

<http://www.healthiestbest.com/quick-and-healthy-meals>

