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## Mixed Greens Salad with Walnuts and Gorgonzola

A luxurious salad featuring fruit, nuts, and cheese complemented by the natural sweetness of *Delavignes* award-winning *Balsamic Condimenti*

### You Will Need:

- 1 Package of Organic Baby Mixed Greens
- 6 fresh Cherry or Grape Tomatoes, halved
- ¼ Red Onion, thinly sliced
- 1/3 Cup Walnuts, roughly chopped (you may substitute almonds or pecans)
- ¼ Cup Gorgonzola cheese (substitute Feta or Blue cheese if you prefer)
- ¼ Cup dried Cranberries (or substitute fresh or dried berries of your choice)
- **Delavignes Regional Extra Virgin Olive Oil**
- **Delavignes Balsamic Condimenti**

### Instructions:

Rinse and dry the Baby Mixed Greens (unless specified as ready-to-eat). Place them in large serving bowl of your choice. Following this order, arrange the Tomatoes, Red Onion, Walnuts, Cheese, and dried Cranberries on top of the greens. Finish the salad with a drizzle of **Delavignes Regional Extra Virgin Olive Oil** and **Balsamic Condimenti**. You may also assemble the salad on individual plates.

Serve with warm crusty bread and **Delavignes Regional Extra Virgin Olive Oil** for dipping. We also recommend serving this salad as an entree with sliced grilled chicken.

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