



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

CHERRY ARUGULA SALAD



Cherries add the sweetness, nuts bring the texture, and arugula offers the bite for the perfect spring salad.



00 HR 25 MINS



Serves 2



Featuring

[Gotelli Farms](#)

[B & B Ranch](#)

[Lujan Farm](#)

INGREDIENTS

- 1/3 pound fresh cherries, pitted
- 1/2 pound baby or wild arugula
- 2 ounces of feta, crumbled
- 1/2 cup walnuts or pecans, coarsely chopped and toasted
- 4 tablespoons good extra-virgin olive oil
- 3 tablespoons balsamic vinegar
- Flaky coarse sea salt and freshly ground black pepper

METHOD

Toast pecans in a dry pan for 5 minutes.

Cut the cherries in half lengthwise and place them in a large serving bowl. Add the arugula, cheese, and pecans. Drizzle with the oil and vinegar, crush a few generous pinches of salt over the top, and season generously with pepper. Toss to combine. Taste and adjust the seasoning, if necessary.