

# BABY LETTUCE GREENS WITH BLUEBERRY VINAIGRETTE AND HAZELNUT GOAT CHEESE

Prep Time: 20 minutes

Cook Time:

Serves: 6

Capture the bountiful flavors of the late spring garden with this light and delicious salad blend of gourmet mesclun salad greens topped with tangy, sweet fresh blueberry vinaigrette and coins of hazelnut-herb-crusted goat cheese

**Why try?** At *The Food Channel*® we love to “eat in season” —this fresh and flavorful salad features the fresh-from-the-garden flavors of baby lettuce and blueberries with lots of signature cache.

## INGREDIENTS

- 1/4 cup hazelnuts, toasted, minced
- 2-1/2 teaspoons flat-leaf parsley, fresh, minced, divided
- 1-1/2 teaspoon thyme, fresh, minced, divided
- 1/2 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1 log (4 ounces) fresh goat cheese
- 1/2 cup tarragon vinegar
- 1/4 cup blueberry preserves
- 1/4 cup shallots, fresh, minced
- 1/2 cup olive oil
- 3/4 cup blueberries, fresh, divided
- 12 cups mesclun mix (baby salad greens), trimmed, loosely packed
- 1/2 cup red onion, fresh, slivered



## PREPARATION

- 1 Combine hazelnuts, 2 teaspoons parsley, 1 teaspoon thyme, kosher salt and black pepper in shallow bowl and stir to blend.
- 2 Roll goat cheese log in nut mixture to evenly coat. Let sit for 15 minutes at room temperature to soften; slice log into 1/2-inch-thick “coins.”
- 3 To prepare vinaigrette: combine vinegar, preserves, shallots and 1/2 teaspoon each parsley and thyme in bowl. Slowly whisk in olive oil. Add 1/4 cup blueberries. Reserve.
- 4 Arrange baby greens evenly on plates; top each evenly with red onions, blueberries and hazelnut goat cheese “coins.” Spoon vinaigrette, as needed, over each salad.



Recipe courtesy of  
foodchannel.com

