

Easy Late Summer Berry Salad *with* Goat Cheese

From Executive Chef Matt Chappell

Serves: 4-6 servings

Cost: \$1.46/serving



Ingredients:

1 head Iceberg lettuce, cored, chopped and washed
.5 pint blackberries
.5 pint raspberries
4 oz goat cheese, crumbled
2 oz sunflower kernels, toasted
Poppy seed dressing (optional)

Directions:

1. Start by removing the core of the iceberg lettuce and chop into bite sized pieces.
2. Wash the berries under cool water and gently pat dry.
3. Combine the lettuce and berries in a bowl and lightly toss together, being careful not to damage the berries
4. Place 4 oz of lettuce mix on a chilled plate.
5. Drizzle with dressing (or aged balsamic vinegar) and topped with goat cheese crumbles and sunflower seeds
6. To make this an entrée, add 4 oz grilled sliced chicken breast. This makes a great patio summer dinner!



Leo's[®]
Market & Eatery