



Blackberry Ginger Chicken Salad

6-8 cups lettuce greens or arugula, washed and dried
3 cups fresh berries (blackberries, blueberries, strawberries or a mixture)
½ cup walnuts, toasted and chopped
3 cups cooked, shredded chicken
4 oz. crumbled Gorgonzola cheese

For dressing:

¼ cup Blackberry Ginger Balsamic
¼ cup Roasted Walnut Oil

If using strawberries, slice them in quarters. Combine the salad greens, berries, walnuts, chicken and Gorgonzola in a large bowl.

In a small bowl, whisk together the Blackberry Ginger Balsamic and Roasted Walnut Oil. Just before serving, toss the salad with the vinaigrette. Serves 4.

Variation: Substitute Goat cheese or feta cheese for the Gorgonzola.

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