

## Fig, Parmigiano & Arugula Salad with Chocolate Vinaigrette



**Servings:** 2

### Ingredients

Salad:

- 4 cups arugula
- 4 dried figs, stemmed and quartered shavings of Parmigiano-Reggiano (with a veggie peeler)

Vinaigrette:

- $\frac{1}{4}$  cup [Gustare Dark Chocolate Balsamic Vinegar](#)
- $\frac{1}{2}$  cup [Gustare Frantoio Extra Virgin Olive Oil](#)
- $\frac{1}{4}$  tsp. Dijon mustard (smooth)
- $\frac{1}{2}$  clove garlic, finely minced
- $\frac{1}{4}$  tsp. sea salt, or to taste
- A few gratings of black pepper

### Directions

Place arugula in a large bowl or salad bowl. Whisk together all vinaigrette ingredients. Pour desired amount over arugula (there may be extra) and toss to coat. Spoon into individual bowls, sprinkle with figs and cheese shavings. Add a few final drops of vinaigrette on top of the cheese shavings. Enjoy!