

Watercress, Strawberry & Feta Salad With Strawberry Balsamic Vinaigrette



(Inspired by [Catherine Walthers' "Raising the Salad Bar"](#))

Serves: 4

Ingredients

Salad:

- 6 cups watercress, large stems removed
- 1 pint fresh strawberries, hulled and sliced
- ½ cup feta cheese, crumbled
- Violet flowers, for garnish, if available

Dressing:

- 2 tbsp. Gustare [Strawberry Balsamic Vinegar](#) or [Apricot Balsamic Vinegar](#)
- 4-5 tbsp. your favorite Gustare extra virgin olive oil varietal
- Salt and pepper, to taste

Directions

Rinse and spin dry the watercress. Place in a wide bowl that shows off the salad. Make the dressing by whisking the balsamic and olive oil in a small bowl. Season with salt and pepper. When ready to serve the salad, mix the dressing with the salad. Toss well. Top with the sliced strawberries, feta, and edible flowers, if available. Enjoy!