



CALIFORNIA SPRING MARKET SALAD

Celebrate the vibrant flavors of spring with our California Spring Market Salad. This refreshing dish combines crisp greens, seasonal vegetables, and a zesty citrus dressing for a burst of freshness in every bite.

INGREDIENTS

6 cups mixed greens	1/4 cup crumbled breakfast cheese, cubed
1 avocado, diced	1/4 cup Cobram Estate extra virgin olive oil
1/2 cup fresh strawberries, sliced	2 tablespoons fresh lemon juice
1/4 cup fresh basil leaves, torn	1 tablespoon honey
1/4 cup pecans, chopped	1 teaspoon Dijon mustard
1/4 pitted dates, chopped	Salt and pepper to taste

INSTRUCTIONS

1. In a Hestan ProBond Non-Stick 8.5" Skillet, roast chopped pecans until brown and toasted
2. In a Hestan Provisions Large Mixing Bowl, combine the mixed greens, avocado, strawberries, basil, pecans, dates and breakfast cheese.
3. In a Hestan Provisions Small Mixing Bowl, whisk together the olive oil, lemon juice, honey, Dijon mustard, salt, and pepper until well combined.
4. Drizzle the dressing over the salad and toss gently to coat.
5. Serve immediately as a refreshing side dish or add grilled chicken or shrimp for a satisfying main course option. Enjoy the taste of spring with every delightful bite!