



PACIFIC COAST  
FARMERS' MARKET  
ASSOCIATION

## CHERRY ARUGULA SALAD



Cherries add the sweetness, nuts bring the texture, and arugula offers the bite for the perfect spring salad.



00 HR 25 MINS



Serves 2



Featuring

[Gotelli Farms](#)

[B & B Ranch](#)

[Lujan Farm](#)

## INGREDIENTS

- 1/3 pound fresh cherries, pitted
- 1/2 pound baby or wild arugula
- 2 ounces of feta, crumbled
- 1/2 cup walnuts or pecans, coarsely chopped and toasted
- 4 tablespoons good extra-virgin olive oil
- 3 tablespoons balsamic vinegar
- Flaky coarse sea salt and freshly ground black pepper

## METHOD

Toast pecans in a dry pan for 5 minutes.

Cut the cherries in half lengthwise and place them in a large serving bowl. Add the arugula, cheese, and pecans. Drizzle with the oil and vinegar, crush a few generous pinches of salt over the top, and season generously with pepper. Toss to combine. Taste and adjust the seasoning, if necessary.