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▶▶▶ January 2013 ◀◀◀

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# Mixed Greens With Berries and Honey-Glazed Hazelnuts

**Prep Time:** 25 mins

**Total Time:** 25 mins

## Ingredients

- 1 teaspoon oil, olive, extra virgin
- 1 teaspoon honey
- 1/4 cup(s) nuts, hazelnuts, or walnuts, chopped
- 1/4 cup(s) raspberries, or blackberries and/or blueberries
- 2 tablespoon oil, olive, extra virgin
- 1 tablespoon vinegar, balsamic
- 1 tablespoon water
- 1 teaspoon mustard, Dijon
- 1 clove(s) garlic, small, peeled, crushed
- 1/2 teaspoon honey
- 1/8 teaspoon salt, or to taste
- pepper, black, to taste
- 2 tablespoon shallot(s), finely chopped
- 10 cup(s) salad greens, Mesclun
- 1 cup(s) raspberries, and blackberries and/or blueberries
- 1/2 cup(s) cheese, feta, crumbled, or goat cheese, (4 ounces)



## Preparation

1. **To prepare nuts:** Preheat oven to 350°F. Coat a small baking dish with cooking spray.
2. Combine oil and honey in a small bowl. Add nuts and toss to coat. Transfer to the prepared baking dish and bake, stirring from time to time, until golden, 10 to 14 minutes. Let cool completely.
3. **To prepare dressing:** Combine berries, oil, vinegar, water, mustard, garlic, honey, salt and pepper in a blender or food processor. Blend until smooth. Transfer to a small bowl and stir in shallots.
4. **To prepare salad:** Just before serving, place greens in a large bowl. Drizzle the dressing over the greens and toss to coat.
5. Divide the salad among 4 plates. Scatter berries, cheese and the glazed nuts over each salad; serve immediately.