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***If Veterans don't help Veterans, who will?***

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## Green Salad with Strawberries & Goat Cheese

- 1 Tbsp pure maple syrup or brown sugar
- 2 Tbsp red-wine vinegar
- 1 Tbsp extra-virgin olive oil
- 1/4 Tsp salt
- Freshly ground pepper, to taste
- 3 Cups baby spinach
- 3 Cups watercress, tough stems removed
- 2 1/2 Cups sliced fresh strawberries, (about 12 ounces)
- 1/3 Cup fresh chives cut into 2-inch pieces
- 1/2 Cup toasted chopped pecans
- 1/4 Cup crumbled goat cheese

- 1) Whisk maple syrup (or brown sugar), vinegar, oil, salt and pepper in a large bowl. Add spinach, watercress, strawberries and chives; toss to coat. Divide the salad among 4 plates and top with pecans and goat cheese.

Makes 4 Servings

