

## Featured Recipe



### **STRAWBERRY & FETA ARUGULA SALAD**

To pair with  
**2013 LONGORIA PINOT  
GRIGIO**

*Serves 2 people*

### *Ingredients*

4-6 STRAWBERRIES, SLICED

1/2 BAG OF ARUGULA

1/2 CUP CRUMBLED FETA CHEESE

DRESSING:

3 TBSP LEMON JUICE

1 TSP LEMON ZEST

1/4 CUP OLIVE OIL

1 TBSP SHALLOT, MINCED

SALT AND PEPPER TO TASTE



## *Method*

### **Dressing**

Combine all ingredients in a medium sized bowl.

### **Salad**

Add the half bag of arugula to the bowl. Toss the arugula until all leaves are coated in the dressing.

Pour the mixed green onto 2 dining plates or a single presentation plate. Garnish with the strawberries and sprinkle with feta cheese.

Serve with a 375ml bottle of Longoria 2013 Pinot Grigio