



## Arugula and Fennel Salad w/ Fig Preserve Vinaigrette

Recipe by Chef Lisa Rochon

Serves 4 - 6

- 2 small bunches or 8 oz Arugula
- 1 med fennel bulb, bulb separated from stems and leaves
- 6 oz goat cheese
- 6 oz walnuts, toasted
- fig preserve vinaigrette

### Method:

1. Cut fennel bulb in half, core, slice thinly, rinse, dry and set aside.
2. Reserve about 1/2 cup of fennel leaves for salad. Wash, dry and set aside.
3. Wash arugula, dry and set aside.
4. Chop walnuts coarsely, place on parchment lined baking pan and toast for 3 - 5 minutes in 30 degree oven. Set aside to cool.
5. Cut goat cheese into bit size pieces. Lightly roll in walnuts. Set aside.
6. Combine fennel, fennel leaves and arugula in bowl, transfer to serving platter or plates. Garnish with goat cheese bites.
7. Dress salads with vinaigrette.

### Fig Preserve Vinaigrette

- 6 tbs fig preserves
- 2 tbs red wine vinegar
- 3 tbs white balsamic vinegar
- 8 tbs extra virgin olive oil
- pinch of salt
- pepper to taste

### Method:

1. Combine all ingredients in bowl and whisk thoroughly.
2. Dress salad. Store any extra vinaigrette in glass jar.

*Note:* Dressing can be made in advance and stored in refrigerator for up to a week.