

**Strawberries are the best when just picked, too bad ours were picked off by squirrels! I swear we must have had a hundred squirrels or a few extremely hungry family! Anyway you can still make this salad with store strawberries and thoroughly enjoy it!**

## **Cherry, almond and arugula salad with white balsamic vinaigrette and Pecorino Lucano**

### **Ingredients**

**Vinaigrette** 1 tbsp. finely minced shallot 1 tbsp. Dijon mustard 1/4 cup white balsamic vinegar 3/4 cup extra virgin olive oil Salt and black pepper, to taste

**Salad** 1/2 fennel bulb 2 bunches arugula, washed and stems trimmed 1 cup cherries, stems and pits removed 1/4 cup shaved Pecorino Lucano, peeled with a vegetable peeler 1/2 cup sliced almonds, roasted

### **Directions**

**For the vinaigrette:** In a medium bowl, combine shallot and mustard. Add vinegar and whisk to combine. Gradually stream in olive oil, whisking continuously to emulsify. Season to taste with salt and pepper. Chill.

**For the salad:** Trim the top end of the fennel bulb and thinly shave, using a mandolin or knife. Place shaved fennel in an ice bath for about 5 minutes, then strain and shake dry, making sure to discard any ice. Combine fennel and arugula in a medium bowl. Drizzle with about 1/4 cup of the vinaigrette, gently tossing to coat. Season to taste with salt and pepper. Distribute dressed fennel and arugula evenly between 4 plates. Halve cherries and add to each salad. Sprinkle pecorino and almonds over each salad.

Serves 4