

chattavore

SUMMER SALAD WITH POPPY SEED DRESSING AND FRUIT

Prep Time: 20 minutes

Cook Time: 20 minutes

Yield: 4 salads

Poppy Seed Dressing (adapted from [Pinch of Yum](#))

- 1 small shallot, minced
- 1/2 tablespoon unsalted butter
- 3 tablespoons plain yogurt
- 1/4 cup mayonnaise
- 1 tablespoon olive oil
- 1 tablespoon semi-sweet white wine or Vermouth (optional)
- 1/2 tablespoon cider vinegar
- 2 teaspoons maple syrup
- 1/2 tablespoon water
- 2-3 tablespoons poppy seeds

For the Candied Walnuts

- 1 cup chopped walnuts
- 1/2 tablespoon unsalted butter
- 1/4 cup brown sugar
- 1/4 teaspoon kosher salt
- 2 tablespoons water

For the salad

- 2 bags mixed salad greens
- 4 strips bacon, cooked
- 1 cup blueberries, rinsed
- 1 cup mandarin oranges, well-drained
- 4 large strawberries, washed and sliced
- 4 ounces feta cheese

1. Preheat 1/2 tablespoon butter in a small skillet over medium heat. Add the shallot and cook until just beginning to brown. Add to a blender or food processor with remaining dressing ingredients (except poppy seeds). Blend until well combined. Pour into a small jar and stir in the poppy seeds. Refrigerate until ready to serve.
2. Wash the pan and preheat the remaining butter. Add the walnuts, brown sugar, salt, and water. Cook and stir until the sugar thickens and the nuts start to toast. Transfer to a parchment paper lined baking sheet and allow to cool. Break the nuts apart.
3. Divide the greens among 4 plates. Crumble one slice of bacon over the top of each plate of greens then top each salad with 1/4 cup of blueberries and oranges and one sliced strawberry. Crumble one ounce of feta over each salad and finish each with two tablespoons of dressing.

4. To assemble a Mason jar salad, pour 2 tablespoons dressing in the bottom of a quart-sized Mason jar. Follow with the blueberries, strawberries, and oranges, then the feta and bacon. Stuff the half a bag of greens into the jar. Lid and refrigerate until ready to serve.

Notes

The prep/cook time does not include time for the dressing and the nuts to cool. Soften the chocolate ice cream. Scoop it into a large bowl (you will only need 1/3 of a 1.5 quart container) and add a cup of the chopped Snickers. Mix to thoroughly combine. Spread on top of the cookie crumb layer in the pan. Return to the freezer.