

CHERRY & THYME SALAD

*with Oregon Olive Mill Tuscan EVOO
& Aper  Passion Fruit Vinegar*

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Ingredients

- An assortment of dark greens
- 1 Cup of fresh cherries
- 2 Oz. goat brie
- 2 Prosciutto slices
- Sprinkle of almond slivers
- 1 Tbsp finely chopped thyme
- 2 Tbsp Oregon Olive Mill Tuscan EVOO
- 1-2 Tbsp Aper  passion fruit vinegar
- Salt & pepper

Method

Slice pits out of cherries and cut cherries in half. Crumble pieces of goat brie. Slice prosciutto pieces.

Drizzle most of olive oil and vinegar onto greens. Sprinkle salt and pepper to taste, and mix greens.

Add cherries, goat cheese crumbles, prosciutto, almonds, and thyme. Drizzle remaining olive oil & vinegar, and mix minimally at this point. Enjoy!



Recipe and photography by: Erin Hudson - sprigandberry.wordpress.com