

## **Boc Choi-Strawberry Salad**

*Serves 4*

Lise Holdorf of Barrett's Mill Farm says that a farm apprentice made a salad with fresh baby bok choy and strawberries about six years ago and "it became a staple of our crew's lunches during strawberry season."

### **DRESSING**

2 tablespoons balsamic vinegar

½ teaspoon Dijon mustard

Salt and pepper, to taste

¼ cup olive oil, or more to taste

- 1.** In a bowl, whisk the vinegar, mustard, salt, and pepper.
- 2.** Slowly whisk in ¼ cup of oil. If the flavor is too sharp, whisk in a little more oil. Taste for seasoning and add more oil, salt, and pepper, if you like.

### **SALAD**

2 heads baby bok choy, trimmed

½ pound strawberries, halved (or quartered, if large)

3 scallions, chopped

⅓ cup roasted whole almonds, coarsely chopped

- 1.** Cut the bok choy crosswise into 1-inch pieces. Coarsely chop the darker green strips. Rinse well and dry in a salad spinner.
- 2.** In a salad bowl, combine the bok choy, strawberries, and scallions. Add the dressing and toss lightly. Sprinkle with almonds. *Adapted from Barrett's Mill Farm*