



Mesclun Salad with Strawberries, Goat Cheese and Walnuts Toasted Pita Chips with Oregano and Sea Salt

Serves: 4

Serve with Joseph Phelps Vineyards Fog Dog Pinot Noir

For the Salad :

6 cups Mesclun (mixed lettuces)
½ pint Strawberries, rinsed, hulled, and quartered
½ cup Toasted walnut halves
½ cup Mild fresh goat cheese, crumbled
¼ cup Red onion, thinly sliced
1 Tbsp. Sherry vinegar
1½ tsp. Fresh lemon juice
1 tsp. Minced shallots
1 tsp. Granulated sugar
2 Tbsp. Canola oil
2 tsp. Walnut oil
Salt and freshly ground black pepper to taste

For the dressing, whisk together vinegar, lemon juice, shallots, sugar, salt and pepper, to taste. Add oils in a slow stream, continuously whisking until combined. Toss together the mesclun, strawberries, walnuts, red onions and dressing. Divide salad among plates and dot with crumbled goat cheese.

For the Pita Chips:

6 ea. Whole wheat pitas
4 Tbsp. Joseph Phelps extra virgin olive oil
1 tsp. Dried oregano
Coarsely ground grey sea salt
Pinch of freshly ground black pepper

Preheat oven to 400 degrees F. Cut each pita in half and then into 8 wedges. Arrange on a large baking sheet. Drizzle olive oil over pita wedges. Toss and spread out evenly. Sprinkle with the oregano, salt and pepper. Bake for 8 to 11 minutes, or until toasted and golden in color.