

ARUGULA SALAD WITH GOAT CHEESE & MANGO PEPPER DRESSING

2 T mango pepper jelly
1/2 T white balsamic vinegar
1-2 T herbs de provence
1/4 cup extra virgin olive oil
2 cups arugula
10 cherry tomatoes, halved
1/4 cup roasted bell peppers, chopped
1 avocado, sliced
2 T goat cheese
Salt and freshly ground black pepper



In a medium bowl, whisk the mango pepper jelly, balsamic vinegar, herbs de provence and olive oil until combination emulsifies. Set aside.

Place 1 cup arugula in individual salad plates and top with cherry tomatoes, roasted red peppers, avocado and goat cheese. Season with salt and pepper. Drizzle salad dressing and serve it immediately. Serves 2, doubles or quadruples easily.

