

Spring Salad With Berries

A flavorful and fresh salad for spring with fresh strawberries (or berries of choice), creamy goat cheese, crunchy toasted pecans, and dried cranberries on a bed of lettuce.



Prep Time
15 mins

Cook Time
10 mins

Total Time
25 mins



5 from 1 vote

Course: Salad Cuisine: American Servings: 4 Calories: 725kcal
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Ingredients

- ½ cup honey mustard dressing (or dressing of choice)
- 1 cup pecans toasted
- 12 cups salad greens
- 4 oz goat cheese crumbled
- ½ cup dried cranberries (or raisins)
- 1 cup strawberries (sliced)
- 1 batch homemade chicken strips (optional)

Instructions

1. Cook the chicken strips according to the recipe instructions and set aside.
2. Prepare the honey mustard dressing according to the recipe instructions and set aside.
3. Preheat a small skillet over medium heat on the stove.
4. Add the pecans and toast, tossing occasionally, until they have just started to brown and smell amazing.
5. Set the pecans aside until cooled.
6. Put two big handfuls of lettuce/greens on each plate.
7. Chop the chicken and top each salad with equal amounts of goat cheese, toasted pecans, cranberries, sliced strawberries, and dressing.
8. Enjoy!

Notes

Feel free to use any type of leftover pre-cooked chicken in this recipe. And have fun switching up the types of fruit, cheese, and dressing that you use.

Nutrition

Serving: 1salad | Calories: 725kcal | Carbohydrates: 29.3g | Protein: 27.7g | Fat: 56.4g | Saturated Fat: 16.5g | Cholesterol: 150mg | Sodium: 820mg | Fiber: 6.4g | Sugar: 18.1g