

Strawberry Salad in Parmesan Cups

You'll earn the "wow" factor in both taste and presentation with these salad cups. Serve as an appetizer or side salad with any spring/summer dinner entrée.

Ingredients

Fresh shredded parmesan (not grated)
Spring mix lettuce
Strawberries
Pine nuts or pistachio nuts
Celery
Sweet vinegar like raspberry
Grapeseed oil
Kosher salt, pepper



Preheat oven to 375°

Make parmesan cups: On a non-stick cookie sheet, portion about slightly less than $\frac{1}{4}$ cup parmesan into small mounds (you will get about 6 per package). Flatten slightly to form a circle (about 4" x 4"). Sprinkle with dried thyme or basil. Place in oven for 6-7 minutes.

Working quickly, use a thin spatula to remove rounds from the cookie sheet and place immediately into a cupcake or muffin tin. Press down the center of the parmesan round with a juice glass. Allow to cool.



Make salad: Chop or tear washed romaine into small pieces. Slice 1 – 1 $\frac{1}{2}$ cups of strawberries into thin pieces. Chop two celery stalks on the bias. Place in medium size bowl and toss.

Mix vinaigrette: Pour 1T sweet vinegar into a small bowl. Whisk in 3T grapeseed oil. Taste for salt and pepper.



Prepare dish for serving: Pour vinaigrette over salad. Place small portions into each cup and sprinkle with pine nuts.