



Baby Salad Greens & Arugula, with Spicy Chile Pecans and Fresh Blueberries

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Ingredients

- **5 ounces mixed baby lettuce greens mix or (1) 5 oz bag organic mixed baby salad greens, washed and spun dry**
- **2 ounces Arugula, washed and spun dry**
- **1 cup fresh blueberries**
- **1/2 cup toasted New Mexico chile pecans**

Salad Dressing

- **2 Tablespoons Raspberry Jam (Low Sugar)**
- **1 Tablespoon Balsamic Vinegar**
- **1 Tablespoon Dijon Mustard**
- **1/2 teaspoon kosher salt**
- **1/4 teaspoon black pepper, ground**
- **2 Tablespoons water**

Directions

1. Combine jam, balsamic vinegar, and Dijon mustard in a bowl and mix with a whisk until ingredients are well blended and become very thick. Add salt, pepper and water, and whisk again until you have a smooth, creamy salad dressing. Taste and adjust as necessary, then set aside.
2. In a large salad or mixing bowl place salad greens, arugula, and dress with salad dressing. Place equal portions of the greens on each plate and garnish with pecans and blueberries, serve immediately.

Serves 6 to 8.

NOTE: Chile pecans may be purchased at [Posole, Pistachios, and Pecans | The Fresh Chile Co](#)