



Summer Berry Layered Salad

Serving this easy summer salad in the Trifle Bowl highlights its beautiful colors.

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| 1 small red onion | 8 cups thinly sliced romaine lettuce |
| 2 medium carrots, peeled and cut into julienne strips | 2 cups (1 pint) blueberries |
| 1 medium seedless cucumber | ¼ cup chopped pecans, toasted (optional) |
| 2 cups (1 pint) strawberries, sliced | 1 cup poppyseed dressing |

1. Slice onion using **Ultimate Mandoline** fitted with thin slicing blade. Cut carrots into julienne strips using **Julienne Peeler**; cut strips into 1-in. pieces. Slice cucumber using Ultimate Mandoline fitted with v-shaped blade; cut slices in half. Hull strawberries using **Core & More** and slice using **Egg Slicer Plus®**.
2. To assemble salad, place half of the lettuce into **Trifle Bowl**. Top lettuce with half of the onion, carrots, cucumber, strawberries and blueberries. Repeat layers one time; sprinkle with pecans, if desired. Spoon salad onto serving plates; drizzle with dressing.

Yield: 16 servings

Nutrients per serving (excluding optional ingredient): Calories 90, Total Fat 5 g, Saturated Fat 1 g, Cholesterol 0 mg, Carbohydrate 10 g, Protein 1 g, Sodium 135 mg, Fiber 2 g

Cook's Tip: This homemade dressing is a great substitution for poppyseed dressing. Combine zest and juice of 1 orange, ¼ cup honey, 1½ tbsp vegetable oil, 2 tbsp rice wine vinegar or white wine vinegar and ½ tsp each salt and coarsely ground black pepper. Whisk together using **Stainless Whisk**; serve with salad.

To toast pecans, place in **Small Micro-Cooker®**. Microwave on HIGH 2-3 minutes, stirring after each 30-second interval.