

Summer Fruit Salad

Servings: 4

Source: Southern Living Magazine June 2000

Ingredients

- 2 cups Blue Berries, Fresh Or Frozen
- 1 cup Fresh Strawberries, Halved
- 2 Nectarines, Sliced
- 8 cups Mixed Salad Greens
- Blue Berry Vinaigrette
- ½ cup Slivered Almonds, Toasted
- 2 cups Chicken

Method

Combine first 4 ingredients in large bowl. Cover and chill 1 hour.

Drizzle ⅓ c Blueberry Vinaigrette over blueberry mixture, tossing to coat. Sprinkle with slivered almonds if desired.

(Can add 2 cups of chopped, cooked chicken).

Vinaigrette

- ¼ cup Blueberry Chutney
- ¼ cup Minced Onion
- ⅓ cup Balsamic Vinegar
- 1 teaspoon Salt
- ½ teaspoon Pepper
- ⅔ cup Vegetable Oil

Whisk together first 5 ingredients. Gradually whisk in oil til blended. Refrigerate leftover vinaigrette up to 2 weeks.

1½ cups.