

[Home](#) > [About](#) > [Recipes](#) > [Starters & Salads](#) > Florida Arugula, Berry and Citrus Salad

Florida Arugula, Berry and Citrus Salad



Serves:

Prep Time:

Cook Time:

Total Time:

Source: [Fresh From Florida](#)

INGREDIENTS

16 ounces Florida arugula, rinsed and drained
1 dozen Florida strawberries, rinsed and sliced
1 cup Florida blueberries
2 Florida oranges, peeled and segmented
8 ounces goat cheese, crumbled
1 lemon, juiced
1-2 tablespoons olive oil
Sea salt and fresh ground pepper, to taste

Candied Pecans:

2 cups Florida pecans
 $\frac{3}{4}$ cup natural Florida sugar
2 tablespoons butter
 $\frac{1}{2}$ teaspoon sea salt

DIRECTIONS

Preheat a pan on medium heat. Add the pecans and toast until fragrant, 6 to 8 minutes. Add butter, sugar, and salt; stir to coat. Remove from pan and allow to cool. In a medium-sized mixing bowl add arugula, lemon juice, olive oil, salt, and pepper; toss to combine. Plate the dressed arugula and evenly add the citrus and berries around the greens. Add the goat cheese and garnish each salad with candied pecans, serve chilled.