



**mealeasy**<sup>®</sup>

## Mother's Day Brunch

### Arugula, Goat Cheese and Raspberry Salad

Servings: x4

Prep Time: 15 minutes

Ingredients:

3/4 cup raspberries, fresh

1 tbsp olive oil

1 tsp vinegar, white wine

1 1/2 tsp chopped shallots

1/4 tsp honey

1/4 tsp pepper, black freshly ground

4 cups arugula

2 cups mixed greens, mesclun

1 1/2 tbsp walnuts, toasted

2 tsp tarragon, fresh, chopped

1 2/3 tbsp cheese, goat, firm, crumbled



Puree half of the raspberries, oil, vinegar, shallot, and honey in blender. Season with pepper.

Combine remaining half of the raspberries, greens, walnuts and tarragon in large bowl.

Toss with enough dressing to coat. Divide salad among plates. Sprinkle with goat cheese.



### Smoked Salmon Frittata

Servings: x4 Prep Time: 10 minutes

Cook Time: 15 minutes Cool Time: 5 minutes

Ingredients:

8 egg, large whole

1/2 cup milk, whole

1/4 cup chopped chives, fresh

1/4 cup basil, fresh, chopped

1/2 tsp pepper, black freshly ground

2 tsp olive oil

4 tbsp cheese, cream, low fat, cold, cut into 1/2" pieces

3 oz fish, smoked salmon, chopped

Preheat broiler. Whisk together eggs, milk, chives, basil and pepper in a bowl. Heat oil in a large nonstick pan over medium heat until hot but not smoking. Pour egg mixture into pan and add cream cheese pieces on top, then cook, lifting up cooked egg around edges using a spatula to let raw egg flow underneath, until frittata is set on bottom and egg is almost set but still moist on top, 3 to 5 minutes. Remove from heat. Sprinkle smoked salmon over frittata, then press on salmon lightly to allow salmon to settle into top. Broil frittata about 6" from heat until set, about 1 - 1 1/2 minutes. Cool 5 minutes, then loosen edge with spatula and slide onto a large plate. Cut into wedges and serve warm.

### Balsamic Glazed Strawberries

Servings: x4 Prep Time: 5 minutes Cook Time: 5 minutes

Ingredients:

1/4 cup sugar, light brown

1/4 cup vinegar, balsamic

4 cups strawberries, fresh, hulled and halved

1 tsp pepper, black freshly ground

Place sugar and vinegar in a small saucepan and bring to boil. Stir constantly with a large spoon. Allow it to continue with a low boil until volume is halved. Divide strawberries evenly on 4 plates. Drizzle with glaze and top with pepper.

