



## STRAWBERRY SEASON

### ❖ Strawberry Soup ❖

- 2 cups hulled and sliced fresh (or thawed frozen) strawberries
- 1 cup orange juice
- 1 cup vanilla yogurt
- $\frac{1}{2}$  teaspoon vanilla extract
- Whipped topping, as desired
- Fresh mint sprigs, optional

In a blender, combine all ingredients but the whipped topping and mint and process until smooth. Ladle the soup into bowls and top with a dollop of whipped topping. Garnish with mint, if desired.



### ❖ Strawberry & Mozzarella Salad ❖

- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon freshly ground pepper
- 1 heart romaine lettuce, torn or cut into bit-sized pieces (3 cups lightly packed)
- 1 8-ounce container of strawberries, hulled & sliced
- 3 ounces part-skin mozzarella cheese, diced (about  $\frac{3}{4}$  cup)
- $\frac{1}{4}$  cup fresh basil leaves, cut into ribbons

In a small bowl whisk together the oil, vinegar, salt and pepper. Place the lettuce in a large bowl and toss with half the dressing. Place the lettuce onto 4 salad plates. Toss the strawberries with the remaining dressing and place  $\frac{1}{4}$  of the berries on top of each mound of lettuce. Top each with cheese and sprinkle with the basil.