



Strawberry Shortcake Salad

TOTAL TIME: Prep/Total Time: 25 min.

YIELD: 4 servings

Spring into spring with this delightful recipe that transforms an oldie-but-goodie dessert into a bright, refreshing twist on traditional salad. While springtime strawberries and the herbed shortcake croutons give a pop of sweetness, the spicy arugula and toasted pine nuts give this salad an earthy balance. With the creamy Gorgonzola, crispy pancetta and the strawberry yogurt dressing, this is a crowd-pleaser at your next potluck and the perfect celebration of spring in a salad bowl. — Adrienne Vradenburg, Bakersfield, California

Ingredients

4 ounces chopped pancetta

1 tablespoon extra virgin olive oil

2 individual round shortcakes, cubed

3 tablespoons minced fresh parsley, divided

1/2 teaspoon kosher salt, divided

1/2 cup strawberry custard-style yogurt

1 tablespoon fresh lemon juice

1/4 teaspoon coarsely ground pepper

4 cups fresh arugula

1 cup fresh strawberries, sliced

1/2 cup crumbled Gorgonzola cheese

1/4 cup pine nuts, toasted

Directions

1. In a large skillet, cook pancetta over medium-high heat until crispy, about 5 minutes. Remove to paper towels to drain. Add olive oil to drippings. Add shortcake cubes; cook, stirring frequently, until golden brown, 3-4 minutes. Transfer to bowl; stir in 2 tablespoons parsley and 1/4 teaspoons salt.

2. In a small bowl, stir together yogurt, lemon juice, remaining 1 Tbsp. of parsley, 1/4 teaspoon salt and pepper. In a salad bowl, toss arugula, strawberries, Gorgonzola, pine nuts, pancetta and shortcake "croutons." Drizzle with dressing. Serve immediately.

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