

## Grilled Duck Salad with Blueberry Basil Dressing

Serves 4

- 2 whole duck breasts, skin on
- 2 T. organic extra virgin olive oil
- ½ cup Salad Girl Blueberry Basil dressing
- Sea salt and organic black pepper to taste
- 1 T. chopped fresh basil

Cut the duck breasts in half, leaving skin on. Marinate for 30 minutes in olive oil, dressing, salt, pepper and basil. Grill (or sauté) duck breast until firm but still pink in the center. Set aside.

For the salad:

- 1 5 oz. box Earthbound Farms salad greens, mixed baby lettuces
- 1 container organic blueberries
- 1 bunch fresh basil, coarsely chopped
- 1 cup crumbled goat cheese
- Salad Girl Blueberry Basil dressing

Plate the salad greens onto 4 plates. Arrange the sliced duck breasts atop the greens, which have been mixed with the berries, basil and cheese. Drizzle with Salad Girl Blueberry Basil dressing.