

Arugula Salad with Manchego Cheese

1 teaspoon honey
2 to 3 tablespoons white wine vinegar
4 tablespoons extra virgin olive oil
Coarse Sea salt and freshly ground black pepper
2 bunches arugula, well rinsed
¼ cup oil packed sun dried tomatoes, drained and thinly sliced
½ cup canned chick peas, rinsed and drained
4 ounces Manchego cheese

In a large serving bowl, whisk honey and vinegar until combined. Whisk in oil and season with salt and pepper.

Add arugula; sun dried tomatoes and chick peas. Using a vegetable peeler, thinly shave the Manchego, add half to the bowl, and toss to combine. Divide among four serving plates; top with remaining cheese and serve.

Note: Manchego cheese is a Spanish cheese found in specialty cheese shops.

Serves: 4