



# Sweet and Tart Strawberry Salad

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Recipe Source: [www.allrecipes.com](http://www.allrecipes.com)

Servings: 2

## Ingredients:

2 lbs fresh strawberries, rinsed, stemmed, and halved  
1 ½ Tbsp brown sugar  
1 Tbsp balsamic vinegar  
¼ tsp black pepper

## Steps:

- In a large bowl, toss berries with sugar and let stand at room temperature for 10 minutes.
- Stir in the vinegar and black pepper. Toss gently to coat. Divide among bowls and serve.

*Tips from the Test Kitchen: This recipe is fairly peppery, so you may want to cut the black pepper in half to start. Add more if desired.*

**Nutritional Facts (Per Serving):** Calories: 192, Carbohydrates: 47 grams, Protein: 3 grams, Total Fat: 1.5 grams, Saturated Fat: 0 grams, Cholesterol: 0 mg, Sodium: 10 mg, Fiber: 9 grams, Total Sugars: 34 grams.