

Balsamic Strawberries

Makes: 4 servings



Total Time: 1 hour 10 minutes

Active Time: 10 minutes

Ingredients:

16 oz. fresh strawberries, hulls removed

2 Tbsp. white sugar

¼ cup D'Avolios 12 Year Traditional Balsamic Vinegar

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PREPARATION

1. Slice strawberries and add to a large bowl. Sprinkle with sugar and gently toss to coat. Drizzle with D'Avolios 12 Year Traditional Balsamic Vinegar and gently toss to evenly coat berries. Allow the berries and vinegar to sit, in the fridge for at least 1 hour, but no longer than 4 hours.

Serve balsamic strawberries over Greek yogurt or white meat like grilled pork or chicken.

Nutrition: 70 calories; 0g fat; 17g carbohydrates; less than 1g protein; 2g fiber; 0mg sodium