Arugula Salad with Marinated Figs and Goat Cheese

2 T balsamic vinegar
2 T roasted walnut oil
Dash of sea salt
8 fresh figs, quartered
5 cups fresh arugula
1/4 cups crumbled goat cheese
1/4 cup walnut halves, toasted
Fresh cracked black pepper to taste

In small bowl, whisk together balsamic vinegar, walnut oil and season with sea salt. Slice fresh figs and let marinate in vinaigrette for about 10 minutes. Remove figs and drizzle vinaigrette over arugula greens and toss. Add marinated figs, goat cheese and toasted walnuts to salad and season with fresh cracked pepper to taste.

Recipe by Garden Chef Megan McCarthy