STRAWBERRY MANGO FETA TOAST

1 ripe mango (divided)

2 cups strawberries (divided)

½ cup fat-free feta cheese crumbles

2 Tbsp. balsamic vinegar

1 cup basil leaves (plus 2 tablespoons for topping)

2 Tbsp. olive oil

4 slices of whole-wheat bread

Directions

Peel and pit mango. Dice ¾ of mango and ¾ of strawberries, and place in a large bowl with feta cheese. Put remaining fruit, ¼ cup basil, vinegar and oil in a blender and blend well.

Pour blended vinaigrette over fruit-feta mix and toss gently.

Chop remaining basil leaves, toast bread slices and cut each slice diagonally.

Top toast with dressed fruit-feta mix and chopped basil.

Makes: 4 servings

Nutritional Information (per serving)

Total Calories	240
Total Fat	8 g
Protein	17 g
Carbohydrates	33 g
Dietary Fiber	5 g
Saturated Fat	2 g
Sodium	390 mg

*Percent Daily Values are based on a 2,000 calorie diet. Source: USDA