

Strawberry & Spinach Salad

WITH POPPYSEED DRESSING

Ingredients:

- 1 pint strawberries
- 1/2 cup toasted slivered almonds
- 4 ounces goat cheese or feta cheese, crumbled
- 5 lightly packed cups of spinach
- 1/4 cup white wine vinegar
- 1/4 cup sugar
- 1 small shallot
- 1 & 1/2 tablespoons poppy seeds
- 1/2 teaspoon salt
- 1/2 teaspoon ground mustard
- 2 teaspoons mayonnaise
- 1/2 cup olive oil



Dressing Directions:

1. Whisk the vinegar and sugar in a small bowl until the sugar is dissolved.
2. Peel the shallot and grate it on a microplane directly into the bowl.
3. Add the poppy seeds, salt, ground mustard, mayonnaise, & whisk to combine.
4. Whisking the dressing steadily, pour the olive oil into the dressing in a slow stream. Continue whisking until completely combined.

Note: you can store this dressing in the fridge for several weeks. The dressing will separate as it sits; shake to recombine before using.

Salad Directions:

1. Remove leaves & cut strawberries into thin slices.
2. Toast almonds at 350°F for about 5 minutes, until slightly toasted. Cool briefly before tossing with salad.
3. Set aside a few strawberry slices, almonds, & cheese to sprinkle over the top of the salad.
4. Place the spinach in a large bowl. Drizzle half of the poppy seed dressing over the greens & toss. Continue adding dressing as needed until the greens are all evenly coated with dressing.
5. Add the sliced strawberries, almonds, goat or feta cheese, & gently toss to combine.
6. Sprinkle the reserved strawberries, almonds, & goat or feta cheese over the top.

