

# Spinach Strawberry Salad

WITH BALSAMIC POPPY SEED DRESSING

## **INGREDIENTS**

- 3/4 cup slivered almonds
- 1 shallot, slivered into rings
- 10 ounces fresh baby spinach. (I also love a 50/50 arugula and spinach blend)
- 1 quart strawberries (quartered)
- 23 oz jar drained mandarin oranges or 3 peeled cuties
- 3/4 cup shaved parmesan cheese

### For Dressing:

- 1/4 cup balsamic vinegar
- 3 tablespoons extra-virgin olive oil
- 1 1/2 tablespoons poppy seeds
- 1 1/2 tablespoons honey
- 1/2 teaspoon Dijon mustard
- 1/2 teaspoon kosher salt
- 1/8 teaspoon black pepper

## **DIRECTIONS**

1. Prepare the dressing: In small mixing bowl or large liquid measuring cup, whisk together all of the dressing ingredients—vinegar, oil, poppy seeds, honey, mustard, salt, and pepper—until well combined. (Alternatively, you can shake the ingredients together in a mason jar with a tight-fitting lid).
2. Assemble the salad: Place the spinach in a great big serving bowl. Add the strawberries and oranges. Add shallots. Drizzle about half of the dressing over the salad and toss to coat the leaves. Assess the amount of dressing. You want the spinach leaves to be nicely moistened but not swimming in dressing. Add a little more if needed to suit your preferences. Add the parmesan and pecans. Toss lightly to combine. Serve immediately, with extra dressing on the side as desired.