

## **Strawberry Spinach Salad with White Balsamic Dressing**

Makes: six 1-cup servings

Time: 10 minutes

Equipment: salad bowl, knife, cutting board, whisk, salad tongs (or two forks), jar or small bowl

Source: <https://www.joyfulhealthyeats.com/strawberry-spinach-salad/>

### **Salad**

1 ½ cups of strawberries, sliced or quartered

½ cup halved pecans

1/3 cup sliced red onion

¼ cup crumbled feta cheese

10 oz spinach

### **White Balsamic Dressing**

1 garlic clove, minced

½ Tbsp Dijon mustard

1 Tbsp honey

¼ cup white balsamic vinegar

¼ cup olive oil

Salt & pepper to taste

- To a small bowl, add garlic, Dijon mustard, honey, white balsamic vinegar, olive oil, salt and pepper. Whisk vigorously until the oil and vinegar emulsify or pour contents into a mason jar with a lid and shake to combine. Set aside.
- To a large bowl add spinach, strawberries, raw pecans, red onion and feta cheese.
- Pour dressing over the salad and toss to combine.

Tip: If storing leftover salad in the refrigerator, leave dressing on the side and toss just before serving.