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.