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| Strawberry Salad w/FetaC:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].pngThis recipe can make use of Riverside’s fresh strawberries**Ingredients**:*Salad** 7 -10 cups fresh baby spinach (washed, dried and stems removed, or use as much as desired)
* 5 cups sliced fresh strawberries
* 1⁄4 cup toasted sliced almonds (candied almonds are good too!)
* 1⁄2 cup crumbled feta cheese (can use more)

Dressing* 1⁄2 cup vegetable oil
* 1⁄4 cup balsamic vinegar (or use raspberry wine vinegar or white wine vinegar)
* 1⁄4-1⁄3 cup white sugar
* 1 pinch paprika
* 1 -2 tablespoon poppy seed

**Directions:*** In a large bowl toss the spinach with the strawberries and toasted almonds.
* In another small bowl whisk together all dressing ingredients, starting with 1/4 cup sugar and adding in more to taste, then pour over the spinach; toss to combine.
* Sprinkle the feta over the top of salad.
* Serve immediately.

Photo/recipe: [geniuskitchen.com](http://www.geniuskitchen.com/recipe/delicious-easy-spinach-and-strawberry-salad-with-feta-223683) |

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