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| |  | | --- | | Strawberry Salad w/Feta  C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png  This 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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