

Spinach and Strawberry Salad

Serves 8

This salad is beautiful at the table. The dark green spinach leaves provide a great background for the rich red of the fresh strawberries.



Ingredients:

- Fresh baby spinach leaves (8 oz.)
- 1 quart fresh Strawberries
- Onion (1 1/2 tsp. minced)
- 1/2 cup sugar
- 2 tsp. sesame seeds
- 1 tsp. poppy seeds
- 1/4 tsp. paprika
- 1/2 cup vegetable oil
- 1/4 cup cider vinegar

Equipment

- Large bowl
- Colander or salad spinner
- Blender

Spinach and Strawberry Salad:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Wash spinach leaves and remove large stems	5
	Remove excess water in a salad spinner or on paper towels	1
	Wash strawberries and remove stems	5
	Slice strawberries	3
	Toss spinach and sliced strawberries in a large bowl	1
	Mince onion (1 1/2 tsp.)	1
	In a blender combine onion, sugar, sesame seeds, poppy seeds, paprika, and cider vinegar.	3
	Blend until sugar is dissolved.	1
	Remove top from blender. Turn blender on to low speed and add oil slowly until dressing is mixed and thickened.	1
	Just before serving, toss spinach with dressing	1
	Total	22