

## **Strawberry and Spinach Salad with Honey Balsamic Vinaigrette**

Combine two spring crops, strawberries and spinach to make a delicious dish that can do double duty as a starter for a supper meal or a main dish at lunch

**Servings:** 4

1 bunch fresh spinach  
1 cup sliced fresh strawberries  
1/2 cup crumbled low fat cheese such as Feta or Colby  
1/2 cup raw almonds or pecans (optional)  
3 Tablespoons balsamic vinegar  
2 Tablespoons honey  
3 Tbs olive oil  
1/2 tsp garlic powder  
1/4 tsp mustard powder  
salt and ground black pepper to taste

### **Directions**

1. Wash all produce in cool running water. Remove large stems from spinach. Slice strawberries, crumble cheese.
2. Combine the spinach, strawberries, cheese, and nuts in a large bowl.
3. Stir the balsamic vinegar, honey, mustard and garlic powder together in a bowl; slowly stream the olive oil into the mixture while whisking continuously. Season with salt and pepper.
4. Drizzle the dressing over the salad just before serving.