Recipe

WHOLE FOODS MARKET

Strawberry Spinach Salad

Ingredients:

½ shallot, minced (about 1 T)
2 tablespoons raspberry vinegar
¼ c olive oil
6 ounces organic baby spinach leaves
6 fresh organic strawberries
⅓ c sliced almonds
2 ounces goat cheese

Directions:

Combine the minced shallot and raspberry vinegar in a small bowl. Slowly add the olive oil to the mixture while continuously whisking. Place the vinaigrette in the refrigerator until ready to serve. Roughly chop (or tear) the baby spinach into large julienne strips. Add to a large bowl.

Prep the remaining components of the salad, but keep separated.

- Slice the strawberries into thin round slices.
- Toast the almonds by spreading on a cookie sheet and placing in a 375°F degree oven for approximately 5 minutes.
- Crumble the goat cheese into medium-size chunks.

When you are ready to serve the salad, add the strawberries, almonds and goat cheese and lightly mix together.

Add the dressing slowly (you may not want to add all the dressing to the salad). Gently mix together and serve immediately.