

STRAWBERRY SPINACH SALAD

This easy strawberry spinach salad recipe features sweet strawberries, punchy red onion, salty pistachios, and tangy feta cheese. Serve on top of fresh baby spinach or in your favorite leafy greens mix. *Servings: 6 servings*



INGREDIENTS

Salad:

- 5 ounces (141g) spinach mix or desired leafy greens
- 8 ounces (227g) fresh strawberries, halved (about 2 cups when halved)
- ½ small red onion, thinly sliced
- ¾ cup (84g) roasted salted pistachios, coarsely chopped
- ½ cup (28g) feta crumbles
- 2 tablespoons (30mL) balsamic vinaigrette (homemade or store-bought)

Homemade balsamic vinaigrette: (optional)

- 2 tablespoons balsamic vinegar
- 2 tablespoons olive oil
- 1 clove minced garlic
- Drizzle of honey or maple syrup

DIRECTIONS

1. Place spinach in a large bowl, then top with halved strawberries, sliced red onion, pistachios, and feta crumbles. Toss to mix.
2. Drizzle the balsamic vinaigrette onto the salad, then toss to coat.
3. Serve salad immediately, and store any leftovers covered tightly in the refrigerator. Salad will only last about 1 day.

For homemade vinaigrette, combine all ingredients and mix until combined.

To make ahead, toss together all ingredients and store in the refrigerator up to 1 day. Add dressing right before serving.

