

Spinach and Strawberry Salad

My friend Shirley is compiling a recipe book for our community theater group and says she's short on salads. Since I have to type this recipe into my computer to email it to her, thought I'd share it with you on my blog... just in time for strawberries to go out of season. Oh well, enjoy anyway!

Spinach and Strawberry Salad

makes 4 servings

1 – 5 or 7 oz. package of baby spinach or baby romaine

2 cups sliced strawberries

$\frac{1}{2}$ cup crumbled goat or feta cheese

$\frac{1}{4}$ cup pine nuts, toasted

Combine greens and strawberries, add balsamic vinaigrette dressing and toss gently to evenly coat. Sprinkle each serving with cheese and nuts. Here is a recipe to make your own balsamic vinaigrette dressing from scratch:

Balsamic Vinaigrette Dressing

1 Tablespoon balsamic vinegar

3 Tablespoons extra-virgin olive oil

1 Tablespoon chopped fresh basil leaves or 1 teaspoon dried basil, crushed

salt and black pepper

Whisk vinegar and olive oil in small bowl. Add basil and season with salt and pepper.