

Spinach, Strawberry and Pecan Salad



Ingredients:

- 1 pound spinach, washed and drained
- 1 pint strawberries washed and halved
- ¼ cup pecans, toasted

Dressing:

- 1/3 cup raspberry vinegar
- 1 teaspoon dried mustard
- ½ teaspoon salt
- ¼ cup sugar
- 1 cup olive oil
- 1 ½ tablespoons poppy seeds

Instructions:

1. Combine dressing ingredients except poppy seeds in blender. Add poppy seeds and stir dressing by hand.
2. Toast the pecans in a skillet over medium heat for 4-5 minutes or in a 350 degree oven for 7-8 minutes.
3. Toss dressing with spinach, strawberries, and hot pecans. The hot nuts will slightly wilt the greens.

**Seasonal
and Simple**

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