

Recipe for: Spinach Strawberry Salad

Ingredients:

- 1 ½ cups quartered strawberries
- 1 Tbsp. finely chopped fresh mint
- 1 (6 oz.) package of fresh baby spinach
- 2 Tbsp. sliced almonds, toasted
- ¼ tsp. fresh ground black pepper
- ¼ cup herb vinaigrette

Preparation:

Combine strawberries, mint, spinach, and vinaigrette in a large bowl; toss gently to coat. Sprinkle with almonds and pepper; serve immediately.

Yields 4 servings. You may serve as a side salad; or add chicken, fish or beef and serve as main dish.

Herb Vinaigrette

- 9 Tbsp. white wine vinegar
- 1 ½ Tbsp. wildflower honey
- ½ tsp. natural sea salt
- 1 cup olive oil
- 3 Tbsp. fresh basil
- 3 Tbsp. minced fresh chives

Combine the first 3 ingredients in a medium bowl; slowly whisk in oil until combined. Stir in basil and chives. Cover, and store in refrigerator for up to 5 days.