

## Spinach Salad With Strawberries

Honey Mustard Dressing (see recipe below)  
2 bunches fresh spinach leaves, washed, dried, and chilled  
1 cup thickly sliced fresh strawberries  
1 tablespoon sliced almonds or sesame seeds, toasted  
1 small red onion, thinly sliced (optional)

Prepare Honey Mustard Dressing; set aside.

Remove stems and veins from spinach and tear into bite-sized pieces; place into a large salad bowl.

Toss spinach with 1/4 cup of Honey Mustard Dressing for every 6 cups of spinach greens; toss gently. Add strawberries, sliced almonds or sesame seeds, and onion; toss again and serve.

Makes 6 to 8 servings.

### **HONEY MUSTARD DRESSING:**

2 tablespoons balsamic vinegar  
2 tablespoons rice vinegar  
1 tablespoon plus 1 teaspoon honey  
2 teaspoons Dijon mustard  
Coarse salt and freshly-ground pepper to taste

In a small jar with a lid, combine balsamic vinegar, rice vinegar, honey, Dijon mustard, salt, and pepper; cover securely and shake vigorously. Store, covered, in the refrigerator. Serve at room temperature.