

# Spinach Salad with Strawberries and Asparagus

## Ingredients

- 8 oz. fresh baby spinach
- 1 bunch thin asparagus, ends trimmed
- 1 cup strawberries, washed and sliced
- 1 oz. crumbled gorgonzola cheese
- 2 Tbsp. D'Avolio Strawberry Balsamic Vinegar
- 1 Tbsp. D'Avolio Arbequina Extra Virgin Olive Oil
- Freshly ground salt and pepper

**Total Time:** 15 minutes

**Makes:** 1 serving (8 oz. per serving)

**Nutrition:** 100 calories, 6g fat (2g saturated), 10g carbohydrate, 5g protein, 150 mg sodium

## Preparation

1. Marinate asparagus in olive oil and salt and pepper. Grill asparagus on stove top or grill until slightly blackened (about 4 minutes) and then chill it.
2. Arrange salad on plates, top with asparagus spears and sprinkle with strawberries. Finish with gorgonzola cheese crumbles on top. Use balsamic vinegar as dressing.



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