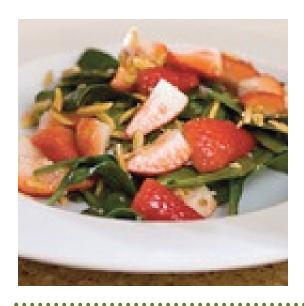
STRAWBERRY-BABY SPINACH SALAD WITH CHAMPAGNE VINAIGRETTE AND TOASTED ALMONDS



Yield: 6 (1 2/3 cup per serving)



TOTAL TIME: 20 minutes

INGREDIENTS

- 1 cup slivered almonds
- ½ cup champagne vinegar
- ½ cup Wegmans Canola Oil
- 2 Food You Feel Good About Peeled Shallots, chopped
- 1 ½ tsp. sugar
- 1/2 tsp. salt
- Dash white pepper
- 1 pkg. (11 oz.) Wegmans Organic Food You Feel Good About Baby Spinach
- 2 lbs. local strawberries, stemmed, quartered

PREPARATION

Preheat oven to 350 degrees.

- 1. Spread almonds on baking sheet in single layer. Toast in oven about 12 min. (watching carefully). Let cool.
- 2. Combine vinegar and oil in a large bowl; add shallots and sugar. Whisk in salt and white pepper. Add spinach, berries and almonds. Toss gently.

NUTRITION

Per serving: Calories: 350; Fat: 28 g; Cholesterol: 0 mg; Carbohydrates: 26 g; Fiber: 9 g; Protein: 6 g; Sodium: 290 mg.

Recipe courtesy of Wegmans