

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
- ½ 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