

# Strawberry Spinach Salad with Goat Cheese

## Description

Here is another strawberry and spinach salad variation with goat cheese and walnuts. Very Californian all the way around, and simple to make.

## Ingredients

- 2 cups fresh strawberries, stems removed, cut in half
- 5 cups spinach leaves, washed and dried
- 1 cup walnuts, lightly toasted
- 1/2 cup mild goat cheese (or feta cheese), crumbled
- 3 tbsps balsamic vinegar
- 1/4 cup olive oil
- 1 clove garlic, crushed
- 1/4 tsp fresh ground black pepper
- 1/4 tsp sea salt



## Summary

**Yield:** 4

**Prep Time:** 10 minutes

**Category:** Salads

**Cuisine:** American

**Tags:** strawberry spinach salad, goat cheese salad

## Instructions

Wash and dry the spinach leaves. Place in a large salad bowl. Add the walnuts and strawberries over the top.

In a small mixing bowl, blend the balsamic vinegar, crushed garlic, fresh ground pepper and sea salt. Whisk in the olive oil until the mixture is smooth and emulsified.

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Pour the balsamic dressing over the salad and toss gently to mix. Top with crumbled goat cheese or feta.