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

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.

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



Summary

Yield: 4
Prep Time: 10 minutes
Category: Salads
Cuisine: American
Tags: strawberry spinach salad, goat cheese salad