

Strawberry Spinach Salad	
Ingredients	Instructions
<ul style="list-style-type: none">• 4 cups baby spinach• 2 pints strawberries, thinly sliced• ¼ cup almonds, blanched and slivered (or walnuts, toasted) <p>Dressing</p> <ul style="list-style-type: none">• ½ cup sugar• ½ cup olive oil• 4 tbsp white wine vinegar or balsamic vinegar• 2 tbsp sesame seeds• 1 tbsp poppy seeds• 1 tbsp onion, finely diced• ¼ tsp paprika• ¼ tsp Worcestershire sauce	<ol style="list-style-type: none">1. Dressing: In a medium bowl, whisk together olive oil, vinegar, sugar, sesame seeds, poppy seeds, onion, paprika, and Worcestershire sauce. Cover and refrigerate for 1 hour.2. Combine Salad: In a large salad bowl, mix spinach, strawberries, and nuts.3. Toss & Chill: Drizzle dressing over salad and gently toss until everything is evenly coated. Refrigerate for 15-20 minutes before serving.4. Serve: Serve immediately while chilled.