



Strawberry Poppy Seed Spinach Salad

prep time:
15 minutes

makes 6 servings

grocery list

fresh strawberries
**Modenaceti Balsamic
Vinegar from
Modena**
granulated sugar
fresh spinach
mandarin oranges
**Simply Organic
Poppy Seeds**
**ShopRite imported
Chianti wine
vinegar**

**Filippo Berio Extra
Virgin Olive Oil**
garlic
fresh basil
La Baleine Sea Salt
**Simply Organic
Black Pepper**
pine nuts
4 oz. crumbled goat
cheese

strawberry poppy seed spinach salad

- 1 pt. fresh strawberries, hulled and halved
- 2 tbsp. **Modenaceti Balsamic Vinegar from Modena**
- 1 tbsp. granulated sugar
- 1 (6-oz.) pkg. fresh spinach or arugula leaves
- 1 (15-oz.) can mandarin oranges
- 2 tbsp. **Modenaceti Balsamic Vinegar from Modena**
- 2 tbsp. **Simply Organic Poppy Seeds**
- 1 tbsp. **ShopRite imported Chianti wine vinegar**
- $\frac{1}{3}$ cup **Filippo Berio Extra Virgin Olive Oil**
- 1 clove garlic, minced
- 1 tbsp. sliced fresh basil
- La Baleine Sea Salt**
- Simply Organic Black Pepper**
- $\frac{1}{4}$ cup pine nuts, toasted
- 4 oz. crumbled goat cheese

1. In medium bowl combine strawberries, 2 tablespoons balsamic vinegar and sugar. Toss to coat; marinate at room temperature 15 minutes.
2. Meanwhile, place spinach in large salad bowl. Drain mandarin oranges, reserving juice. Add oranges to spinach; set aside.
3. For dressing, pour $\frac{1}{3}$ cup reserved juice into glass measuring cup. Add 2 tablespoons balsamic vinegar, poppy seeds and wine vinegar; transfer to small bowl. Gradually whisk olive oil into juice mixture. Stir in garlic and basil. Season to taste with salt and pepper.
4. Drizzle dressing over salad; toss to coat. Top salad with marinated strawberries. Sprinkle with pine nuts and goat cheese. Serve immediately.

Per Serving: 310 calories, 17g carbohydrate, 9g protein, 24g fat, 7g saturated fat, 4g fiber, 20mg cholesterol, 115mg sodium

cook's journal

kitchen tools

paring knife
medium bowl
measuring utensils
can opener
chef's knife
cutting board
kitchen shears
large salad bowl
glass measuring cup
small bowl and whisk
salad tongs

recipe note

Use high-quality vinegars for the best results. ShopRite's imported vinegars are hand-selected by our buyers from barrel tastings in Modena, Italy.

a good idea

Poppy seeds may cause allergic reactions in some individuals. When entertaining, serve the dressing alongside the salad.

