
Waukesha County
UW Extension

Farmers Market Fresh

Strawberry Spinach Salad

Ingredients:

Serves 4 - about 1 1/2 cups each

2 tablespoons sesame seeds
1 tablespoon poppy seeds
1/2 cup sugar
1/2 cup olive oil
1/4 cup vinegar
1/4 teaspoon paprika
1/4 teaspoon Worcestershire Sauce
1 tablespoon minced onion
10 ounces fresh spinach
1 pint fresh strawberries
1/4 cup walnuts or almonds (if desired)



University of Wisconsin, U.S. Department of Agriculture and Wisconsin counties cooperating.
UW-Extension provides equal opportunities in employment and programming including Title IX and ADA

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Directions:

1. Whisk first 8 ingredients to make dressing and chill.
2. Wash and dry spinach. Tear into bite size pieces and place in a medium bowl.
3. Wash and slice strawberries, add to bowl with spinach. Add nuts if desired and toss.
4. Pour dressing on salad and enjoy.

This recipe was modified from University of Nebraska–Lincoln Extension.

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