



Total Time: **20 minutes**

Prep Time: **20 minutes**

ingredients

(Servings: 4
(vinaigrette makes 1 1/2 cups))

8 cups spinach, washed, drained and patted dry, stems removed, and chilled

3 cups strawberries, rinsed, drained and hulled

1/2 cup red onion, thinly sliced

1/4 cup balsamic vinegar

3/4 cup canola or vegetable oil

1/8 teaspoon each ground black pepper and salt

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directions

step 1: Place the spinach in a large bowl, cover with moist paper towel and refrigerate to chill and crisp.

step 2: Thinly slice 2 cups of the strawberries lengthwise and place in a medium-size bowl. Add the sliced red onion to the bowl. Set aside.

step 3: Roughly chop the remaining 1 cup of strawberries.

step 4: Pour the balsamic vinegar into a blender, cover with the lid and remove the center cap. With the blender on high speed, drop the chopped strawberries through the top of the blender and blend until

completely pureed, about 30 seconds.

step 5: With the blender still on high, slowly pour the oil through the top into the blender until all the oil is added and the vinaigrette is emulsified (completely blended). Season with salt and pepper.

step 6: In a large salad bowl, toss the spinach with the strawberries and onions from step 2. Toss with 1 cup of the vinaigrette or serve on the side. Dressing will keep in the refrigerator for 1 week, stored in a Ziploc® Brand Twist 'n Loc® Container.