

Strawberry Spinach Salad



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Strawberry Spinach Salad

- 2 tablespoons sesame seeds
- 1 tablespoon poppy seeds
- ½ cup white sugar
- ½ cup olive oil
- ¼ cup distilled white vinegar
- ¼ teaspoon paprika
- ¼ teaspoon Worcestershire sauce
- 1 tablespoon minced onion
- 10 oz. fresh spinach, rinsed, dried and torn into bite-size pieces
- 1 quart strawberries, cleaned, hulled and sliced
- ¼ cup almonds, blanched and slivered

In a medium bowl, whisk together the sesame seeds, poppy seeds, sugar, olive oil, vinegar, paprika, Worcestershire sauce and onion. Cover, and chill for one hour. In a large bowl, combine the spinach, strawberries and almonds. Pour dressing over salad and toss. Refrigerate 10 to 15 minutes before serving.

