

Strawberry Spinach Salad



Recipe Source: The Pioneer Woman

INGREDIENTS

For the Dressing:

- 1/3 cup extra-virgin olive oil
- 1/4 cup fresh lemon juice
- 3 Tbsp. honey
- 1 Tbsp. apple cider vinegar
- 1 Tbsp. poppy seeds
- 2 tsp. dijon mustard
- 1/2 tsp. salt
- 1/4 tsp. ground black pepper

For the Salad:

- 2 (5-oz.) containers baby spinach
- 1 lb. strawberries, halved or sliced
- 2 oranges, peeled and sliced
- 1 1/2 cups chopped pecans, toasted
- 4 oz. goat cheese, crumbled

DIRECTIONS

For the Dressing:

In a small jar, combine the oil, lemon juice, honey, vinegar, poppy seeds, mustard, salt, and pepper. Seal the jar; shake vigorously to combine. Set aside.

For the Salad:

Just before serving, add the spinach to a large bowl or platter. Top with half of the strawberries and orange slices. Drizzle with half of the dressing and gently toss to coat. Top the salad with the remaining berries, orange slices, pecans, and goat cheese. Drizzle with your desired amount of the remaining dressing, and serve the remainder on the side, if you like.

