# Spinach Strawberry Salad

Quick · Make-ahead · Serves 4

*Ken's note: TBD*

This started as a bruschetta topping; they turned it into a salad. The dressing can be made ahead. The original used ¼ cup sugar; 2 Tbsp is plenty — add a pinch more only if the strawberries are very tart.

## Ingredients

### Dressing

- 2 Tbsp sugar
- 2 Tbsp white wine vinegar (white balsamic, strawberry, or pear vinegar are all good)
- 1½ tsp toasted sesame seeds
- 1½ tsp olive oil
- 1 tsp minced red onion
- ¾ tsp poppy seeds
- ¼ tsp sweet paprika
- ⅛ tsp salt

### Salad

- 6 cups torn spinach (about 1 lb)
- 2 cups sliced strawberries
- 2 Tbsp slivered almonds, toasted

## Method

1. Combine the dressing ingredients in a jar, cover tightly, and shake hard. Toss the spinach and strawberries gently with enough dressing to coat, and top with the almonds.