

SPINACH SALAD WITH STRAWBERRIES & QUESO FRESCO



THE VEGUCATION STATION

BRIGHT & SIMPLE SPRING FAVORITES MADE RICH

Salads are all about combinations that hit the spot for YOU. The crisp spinach, sweet strawbs, & rich queso fresco are perfection.

INGREDIENTS

- FRESH SPINACH
- STRAWBERRIES
- CUCUMBERS
- QUESO FRESCO
- PECANS OR WALNUTS / PEPITAS / ETC.
- SALAD DRESSING
 - OLIVE OIL
 - LEMON JUICE OR RED WINE VINEGAR / BALSAMIC VINEGAR
 - HONEY
 - SALT
 - BLACK PEPPER
- TOP WITH BALSAMIC REDUCTION / POMEGRANATE MOLASSES.



STEPS

- Prep all of your salad components and get ready to assemble and serve immediately. (Kale salads want to sit in dressing to wilt down before serving, spinach will wilt down quickly and don't need to sit too long)
 - slice strawberries & cucumbers
 - toss spinach into a bowl
 - chop pecans
 - crumble up some queso fresco
- Whisk together your dressing and toss into the spinach, adding in cucumbers and strawberries to get more evenly coated.
- Serve salad immediately, adding the pecans and queso fresco on top when plating, as well as a drizzle of sticky sweet balsamic reduction.

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DID YOU KNOW?

Spinach is a cool weather crop that grows best in the shoulder seasons of spring and fall. Love her while she's here locally, we'll miss her in the heat of summer!