

Strawberry Spinach Salad

Quick and easy, this light and refreshing summer salad is bursting with sweet and tart flavours! This salad is packed with fibre, vitamins C and A, and healthy fats. Toasted walnuts add a nice crunch and extra flavour, perfectly contrasting the sweet and juicy strawberries.

Prep: 10 minutes • Total: 20 minutes

Ingredients:		
White Wine Vinegar	2 ½ Tbsp	35 mL
Salt	⅓ tsp	1 mL
Sugar	½ tsp	2 mL
Black Pepper	½ tsp	2 mL
Extra Virgin Olive Oil	3 ½ Tbsp	50 mL
Baby Spinach	8 cups	2 L
Strawberries (sliced)	2 cups	500 mL
Walnuts (toasted)	1 cup	250 mL

Directions:

Mint leaves (optional)

- 1. Whisk together vinegar, salt, sugar, and pepper.
- 2. Slowly add olive oil, whisking continuously.
- 3. Combine spinach, strawberries, and walnuts in a large bowl.
- 4. Pour vinaigrette to lightly coat spinach leaves.
- 5. Optional: garnish with mint leaves.
- 6. Serve immediately.

Nutri Serving Size	(120g)		•••
Servings Pe	r Containe	er	
Amount Per Se	rving		
Calories 22	0 Calor	ies from	Fat 170
		% Da	ily Value
Total Fat 19	g		29%
Saturated	Fat 2g		10%
Trans Fat	0g		
Cholesterol			0%
Sodium 150			6%
Total Carbo	hydrate	10g	3%
Dietary Fi	ber 4g		16%
Sugars 3g	,		
Protein 4g			
Vitamin A 25	5% • 1	Vitamin (0 60%
Calcium 4%	• 1	ron 10%	
"Percent Daily V diet. Your daily v depending on yo	alues may b	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydr Dietary Fiber	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

Adapted from: Gourmet

Makes 6 servings (120g / serving) • 1 serving = 1/6 of recipe

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