

Strawberry Spinach Salad

Dressing:

½ cup sugar

¼ cup apple cider or red wine vinegar

½ cup canola oil

1 Tablespoon poppy seeds

1 Tablespoon sesame seeds

¼ teaspoon paprika

Mix well and set aside.

Topping:

1 cup sliced almonds

2 Tablespoons butter

2 Tablespoons brown sugar

Melt butter in a small skillet over medium-low heat and add brown sugar. Stir well. Add almonds. Stir again. Cook until caramelized, stirring frequently. Watch closely, almonds burn very easily.

Salad

1 small container strawberries, sliced or 1 cup sliced strawberries

1 bag ready to eat spinach, stems removed and torn into bite size pieces

Put salad in a serving bowl and add topping. Stir dressing well before drizzling over top. Stir salad and serve immediately.