

Strawberry Spinach Salad

Dressing:

- ¹/₂ cup sugar
- ¹/₄ cup apple cider or red wine vinegar
- ¹/₂ cup canola oil
- 1 Tablespoon poppy seeds
- 1 Tablespoon sesame seeds
- ¹/₄ 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.

University of Arkansas, United States Department of Agriculture and County Governments Cooperating

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