

Spinach Strawberry Splash Salad

Prep time: 20 minutes

Makes: 6 Servings

Ingredients

1/2 teaspoon Salad Dressing Mix, Italian
2 1/4 teaspoons balsamic vinegar
2 1/2 teaspoons water
3/4 teaspoon vegetable oil
1 teaspoon Strawberry Sugar Free Preserves
6 cups Spinach, Raw, Washed, Ready to Eat
1/2 cup Mandarin Oranges, Cn, Lt Syrup
3/4 cup Strawberries, raw, sliced
1 tablespoon Feta cheese, crumbled
1 1/4 cups Croutons, Seasoned



Directions

1. Prepare dressing: Microwave strawberry preserves until warm and slightly runny. Mix preserves, salad dressing mix, balsamic vinegar, and vegetable oil. Use a mixer or a blender for best results. Set aside.
2. Toss spinach, mandarin oranges, and strawberries lightly to make the salad mix. Just before service, toss the salad mix, dressing, and feta cheese.
3. Provide croutons on the side. Refrigerate for 2 hours. Garnish with fresh sliced oranges, if desired and serve.

Notes

Serving Size: 1 cup

Serving Tips:

The dressing can be made ahead and placed in a

refrigerator for up to one week. It is recommended the dressing be made at least one day in advance for maximum flavor.