

Ferraro's Cucina

Spinach Salad with Raspberry Vinaigrette

Ingredients

SALAD

- 1 (6 - 7 ounce) bag or carton **Baby Spinach** (about 6 - 7 cups)
- 2 cups (1 pint) **Strawberries** (stemmed and sliced)
- 1 cup (1/2 pint) **Blueberries**
- 1/2 cup **Pecans** (toasted)
- 4 ounces **Goat Cheese**

DRESSING

- 2 1/2 tbsp **Raspberry Vinegar**
- 6 tbsp **Vegetable Oil**
- 1/4 cup **Honey**
- 1/2 tsp **Dijon Mustard**
- 1 **Shallot** (finely minced)
- 1/4 tsp **Salt**
- 1/8 tsp **Freshly Ground Black Pepper**



Preparation

- Combine raspberry vinegar, vegetable oil, honey, Dijon mustard, shallots, salt and pepper in a small sealable container and shake vigorously to blend. Be sure honey doesn't stick to bottom.
- Alternatively, combine vinegar, honey, mustard, shallots, salt and pepper in a medium bowl. Whisking constantly, slowly drizzle in oil until emulsified.
- In a large bowl, combine baby spinach, strawberries, blueberries and pecans.
- Add the dressing little by little and toss until greens are well-coated (you may have a bit left over but you'll use most of it).
- Taste and adjust seasoning with salt and pepper. Sprinkle crumbled goat cheese over top and serve.
- Serves 4

