

Spinach Strawberry Salad

From – From Asparagus to Zucchini

sesame seeds
2 Tbsp sugar
2 tsp red wine vinegar
minced garlic to taste
dry mustard to taste
salt & pepper to taste
¼ cup salad oil
1 bunch spinach, cleaned & stemmed
1 cup strawberries, sliced or chunked
1 ½ tsp fresh dill or ½ tsp dried

- Toast sesame seeds in dry skillet or hot oven several minutes, tossing often. Let cool.
- Combine sugar, vinegar, garlic, dry mustard, salt & pepper.
- Whisk in oil in thin stream.
- Toss with spinach, strawberries, dill and sesame seeds.



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