

Spinach Salad with Vinaigrette Dressing

Makes 6 servings

1	bunch of fresh baby spinach, trimmed
1	Boston lettuce
2 cloves	garlic, minced
¼ tsp	salt
1 tsp	Dijon mustard
3 Tbsp	balsamic vinegar
1 Tbsp	water
2 Tbsp	extra virgin olive oil
	freshly ground pepper to taste
1 cup	fresh strawberries, blueberries or mandarin orange segments

1. Wash, spin dry spinach and lettuce. Tear lettuce into smaller pieces.
2. Mince garlic with salt to form a paste.
3. Whisk mustard, vinegar, water and then oil together.
4. Just before serving, toss salad with the vinaigrette. Season with pepper. Top with berries or fruit.

Recipe adapted from: Anne Lindsay's cookbook.

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