

Spinach-Cheese Salad

Recipe By *Dining In*



Cooking and Prep:  25
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Serves:  6

Contains: 

Preference: Dairy

Difficulty: Easy

Diet: Vegetarian, Pescetarian,

Gluten Free, Low Carb

Source: Dining In

Spinach is loaded with vitamins E and K, the strawberries have vitamin C, and the cheese offers calcium. What could be better?

Ingredients (9)

Salad Ingredients

- 1 bag spinach leaves, checked
- 1 cup sliced strawberries
- 2 ounces Cheddar cheese, cut into 1/2-inch cubes

Dressing

- 2 teaspoons **Gefen Cornstarch**

- 1/4 cup water
 - 2/3 cup apple juice
 - 1/3 cup **Tonnelli Apple Cider Vinegar**
 - 1 tablespoon brown sugar
 - 1 teaspoon **Haddar Dijon Mustard**
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Start Cooking

Make the Salad

1. Combine spinach, strawberries, and cheese in a large bowl.
2. Prepare dressing right before serving. Combine cornstarch and water in a small pot, stirring until smooth.
3. Stir in apple juice, vinegar, brown sugar, and mustard until smooth. Bring to a boil and keep boiling, stirring constantly for one minute.
4. Pour hot dressing over salad and toss to coat. Serve warm.

Credit

Photography and Styling by Chavi Feldman