

Spinach Salad with Fresh Fruit

Recipe By Kiki Fisher



Cooking and Prep:  10
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Serves:  4

Contains:  

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot, Nine

Days, Shabbat

Diet: Gluten Free, Vegetarian,

Vegan

Source: Whisk by Ami

Magazine

Ingredients (11)

Salad

- 6 ounces fresh spinach leaves
- 1/2 pint fresh strawberries, sliced, or 1 mango, peeled and diced
- 1 kiwi, sliced

- 2 tablespoons roasted slivered almonds
 - 1/4 cup crumbled feta cheese *(optional - omit for a meat meal)*
 - 1/2 tablespoon lemon pepper blend *(optional)*
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Dressing

- 2 teaspoons sugar
 - 2 tablespoons **Tuscanini Raspberry Preserves**
 - 2 tablespoons vegetable oil
 - 2 tablespoons distilled vinegar
 - 1/4 teaspoon black pepper
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Start Cooking

Prepare Salad

1. Place spinach, strawberries/mango, kiwi, almonds and feta cheese in a large bowl.
2. Toss with lemon pepper.
3. Whisk together dressing ingredients. Toss with salad and serve immediately.

Credits

Food Styling and Design by Kiki Fisher. Contact Kiki at fooddesignbykiki@gmail.com.