



Red, White & Blue Spinach Salad with Strawberry Vinaigrette



Developed by Hungry Girl. Brought to you by [Pompeian](#).

1/4 of recipe (about 2 cups): 120 calories, 7g total fat (1.5g sat. fat), 206mg sodium, 12g carbs, 3g fiber, 6g sugars, 4g protein

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Prep: 10 minutes



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Ingredients

Dressing

- 1/3 cup chopped strawberries
- 1 1/2 tbsp. [Pompeian Robust Extra Virgin Olive Oil](#)
- 2 tsp. [Pompeian Red Wine Vinegar](#)
- 2 tsp. honey
- 1 1/2 tsp. lime juice
- 1/8 tsp. salt
- 1/8 tsp. black pepper

Salad

- 10 cups baby spinach
- 1 cup sliced strawberries
- 1/2 cup blueberries
- 1/4 cup finely chopped red onion
- 1/4 cup crumbled feta cheese
- 2 tbsp. chopped fresh basil

Directions

Add all dressing ingredients to a small blender or food processor. Puree until smooth and uniform, stopping and stirring if needed.

Place spinach in a large bowl. Top with strawberries, blueberries, and onion.

Drizzle dressing over the salad, and lightly toss to mix.

Top with feta and basil.

MAKES 4 SERVINGS

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