



Strawberry Spinach Salad

Pairs well with Frutézia® Sunshine Blend

Serves 6 to 8

4 pints strawberries, washed and sliced

3T red wine vinegar

3T walnut oil

1/4 t whole peppercorns

1/2 t coarse salt

6 navel oranges, peeled and pithed, cut crosswise into 3/4-inch thick rounds

2 pounds spinach, washed and dried

1 C loosely-packed basil leaves, roughly chopped

1/2 C blanched hazelnuts, toasted and roughly chopped

Place one cup of the sliced strawberries in the bowl of a food processor. Add vinegar, oil, peppercorns, and salt. Pulse until the strawberries are roughly pureed and the peppercorns roughly ground. Set aside. Combine remaining strawberries, oranges, spinach, basil, and hazelnuts in a large bowl. Pour dressing over salad to taste; toss. Serve.