



Strawberry Spinach Salad with Avocado Poppyseed Dressing

Salad Ingredients:

- 1 (6-ounce) package of spinach (clean if not pre-cleaned)
- 1 (16-ounce) package of strawberries, hulled and sliced
- 1/2 cup sliced almonds
- 1/2 red onion, thinly sliced
- 3/4 cup feta cheese or goat cheese, crumbled
- 1 cup dried cranberries

Creamy Avocado Poppyseed Dressing Ingredients:

- 1/3 cup mayonnaise
- 1/2 ripe avocado
- 1 tablespoon sugar
- 4 teaspoons white vinegar
- 4 teaspoons olive oil
- 2 teaspoons poppyseeds

Instructions:

1. In a large bowl, combine the spinach, strawberries, sliced almonds, red onion, feta (or goat) cheese, and dried cranberries. Toss well to mix.
2. To make the dressing, in a small bowl, mash the avocado until it becomes a pulp.
3. Add the mayonnaise, sugar, white vinegar, and olive oil to the mashed avocado and whisk together until smooth.
4. Stir in the poppyseeds.

5. Drizzle the dressing over the salad as desired. Optionally, you can use a hand blender to blend the dressing ingredients for a smoother texture, adding the poppyseeds after blending.

Enjoy this vibrant and delicious salad as a refreshing addition to any meal!