



# Strawberry Satisfaction Salad

YIELDS: 10 servings

PREP TIME: 15 minutes

## Ingredients

### Salad

- 1.25 L (5 cups) fresh mixed greens or baby spinach
- 250 mL (1 cup) fresh strawberries
- 125 mL (½ cup) pasteurized feta cheese

### Dressing

- 60 mL (¼ cup) red wine vinegar
- 125 mL (½ cup) canola oil
- 15 mL (1 tbsp) dry mustard
- 5 mL (1 tsp) sugar



EQUIPMENT: Cutting board | 2 knives | liquid measuring cup | large mixing bowl | medium bowl | spoon | small bowl | small plates for sampling

## Directions

1. Thoroughly wash strawberries and salad greens under cool running water
2. Remove stems from strawberries, discard any spoiled berries and cut away bruised areas.
3. Slice strawberries into a medium sized bowl.
4. Crumble feta cheese.
5. Pat salad greens dry and place in a large bowl.
6. Add strawberry slices and crumbed cheese.
7. In a separate bowl, combine red wine vinegar, canola oil, dry mustard and sugar.
8. Drizzle dressing over salad, toss and serve immediately.

**CHEF'S TIP:** Consider adding sliced almonds to this salad when making it at home and nut allergies are not a concern.

*Let's Get Cookin'!*

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