

# Our State eats

*Published in the July 2016 issue of Our State*



## Fresh Spinach Salad with Strawberries

*Yield: 4-6 servings.*

- 2 tablespoons fresh lime juice**
- ½ teaspoon freshly ground black pepper**
- 2 tablespoons honey**
- 8 ounces plain goat cheese, sliced or crumbled**
- 8 cups fresh baby spinach, washed and spun dry**
- 1 cup fresh strawberries, sliced**
- 6 ounces slivered almonds, toasted**
- Vinaigrette (optional)**

In a measuring cup, mix lime juice, black pepper, and honey. Pour over goat cheese and refrigerate.

Remove stems from spinach (optional). For individual salads, portion fresh spinach on salad plates, followed by strawberries, goat cheese, and toasted almonds. Serve with your favorite vinaigrette, or skip the dressing and enjoy the creaminess of the goat cheese.

For an extra-refreshing touch, place salad plates in refrigerator for 1 hour before plating.

Subscribe to the Our State Eats newsletter and get recipes weekly.

[Go to ourstate.com/os-newsletters](http://ourstate.com/os-newsletters)