

Strawberry Salad with Avocado *c/o Recipe Tin Eats*

Serves 8-10

Ingredients

Salad:

- 6 oz baby spinach
- 1 red onion (small), halved and finely sliced
- 12 oz ripe strawberries, sliced
- 2 avocados, quartered and sliced
- 4 oz feta, crumbled

Candied Pecans:

- 1 T butter, unsalted
- 3 T white sugar
- 1 C pecans, roughly chopped

Poppyseed Dressing:

- 1 T shallots, very finely chopped
- 2.5 T white wine vinegar
- 5 T olive oil
- 1.5 T mayonnaise
- 1 T white sugar

Instructions

Salad Dressing:

- Place Dressing ingredients in a jar and shake well. Set aside for 10 minutes+ (keeps for a week).

Candied Pecans:

- Place butter and sugar in non-stick skillet over medium high. When butter is melted, add nuts.
- Stir 5 minutes - sugar will go sandy, then eventually melt into a caramel.
- Once sugar melts, cook for 2 minutes then spread pecans out on tray.
- Cool then break to separate.

Assemble Salad:

- Place spinach and onion in a bowl, drizzle with about 3 T dressing, toss.
- Transfer 1/3 spinach in a bowl. Scatter over 1/3 of each strawberries, avocado, feta, pecans. Drizzle with a bit of dressing.
- Top with another 1/3 spinach, strawberries, avocado, feta, pecans, then a bit more Dressing. Repeat once more.
- Serve immediately!