



ASPARAGUS & STRAWBERRY SPINACH SALAD w/ champagne vinaigrette

*Soy-Free. Sugar-Free. DF. GF. Nut-Free.
Vegan. Vegetarian.*

What You'll Need:

Salad

- 3 cups spinach, chopped
- 4 leaves of Iceberg lettuce, chopped

Dressing

- 1 whole lemon zested
- 1/2 lemon squeezed
- 1/3 cup Veganaise *this ingredient keeps the recipe Vegan & Dairy-Free
- 3 tbsp maple syrup
- 2 tbsp apple cider vinegar
- 1 tbsp Dijon mustard

Asparagus & Strawberry Salsa

- 1 cup asparagus, chopped on diagonal & steamed for 5 mins
- 1 cup fresh strawberries, finely chopped
- 1 cup yellow bell pepper, finely chopped
- 2 stalks green onions, finely chopped

Make the dressing first by mixing all dressing ingredients together, whisk until frothy and then place in refrigerator.

Prep all other ingredients, leaving the spinach and iceberg to the side. Place all Salsa ingredients in a large bowl with ¼ cup dressing and stir until completely covered. Place in the refrigerator for 5 minutes to chill.

Mix the spinach and iceberg until evenly blended, drizzle a very small amount of dressing on the mix and place on your desired plates. Top the salad off with desired amounts of salsa and serve!

Tastes great with a glass of Pinot Grigio.

Note: For the most health-conscious version of this recipe, use organic ingredients.