



STRAWBERRY SPINACH SALAD WITH CANDIED HAZELNUTS

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ADAPTED FROM: *MinimalistBaker.com*

HAZELNUTS:

- 1 heaping cup raw hazelnuts, roughly chopped
- 2 tsp olive oil or melted coconut oil
- 1 TBSP coconut sugar
- 2 tsp maple syrup (or agave nectar)
- 1 pinch sea salt
- 1 pinch ground cinnamon

DRESSING:

- 2 TBSP balsamic vinegar
- 2TBSP extra virgin olive oil
- ½ tsp maple syrup
- 1-2 TBSP minced shallot
- 1 pinch each salt and black pepper

SALAD

- 1 (5 oz) package baby spinach or mixed baby greens
- 1½ cups thinly sliced strawberries
- ¼ cup vegan feta crumbles (optional)

PROCEDURE:

1. Preheat oven to 350° F and place raw hazelnuts on a parchment lined baking sheet. Toast hazelnuts for 7 minutes.
2. Place toasted hazelnuts and remaining ingredients in a bowl and toss with a spatula.
3. Place back in oven and roast for another 4-6 minutes or until fragrant and golden brown. Set aside to cool.
4. In the meantime, prepare dressing by adding all ingredients to a jar and shaking vigorously (or whisk in a bowl). Taste and adjust flavor as needed. Set aside.
5. Place spinach, half the sliced strawberries, half the candied hazelnuts and half the dressing to a bowl and toss. Plate and garnish with reserved strawberries, hazelnuts and (optional) feta, and add additional dressing to taste.

