

Merrifield Garden Center

Recipes

Spinach Salad with Strawberries, Bacon and Champagne Vinaigrette

(Serves 2)

By Merrifield Chef Lilienne Conklin

As with all my recipes, I encourage you to substitute ingredients to your liking. If you don't like spinach, use butter lettuce or spring mix. I wouldn't use a bitter lettuce, such as rocket for this salad, but more of a mild, green lettuce instead.

Dressing Ingredients

*3 tablespoons champagne vinegar
1 teaspoon minced shallot
1 teaspoon Dijon mustard
A pinch of sugar
6 tablespoons olive oil
Salt and pepper to taste*

Combine the first four ingredients in a bowl and whisk until well incorporated, slowly whisk in the olive oil and season with the salt and pepper. Add more sugar if you like a sweeter dressing.

Salad Ingredients

*Baby spinach
Toasted pecans (you can use flavored ones, hazelnuts or walnuts if you prefer)
Bacon lardons (use center cut bacon, sliced in double wide matchstick and cooked until crisp - leave out the bacon if you want a lighter salad)
Crumbled goat cheese (you can substitute gorgonzola, feta, blue cheese - whatever you like)
Ripe strawberries, sliced*

Directions

You can construct this salad as an arranged, composed salad or toss it all together in a bowl. I like to dress the spinach very lightly with the vinaigrette and arrange it on a plate, then top it with the rest of the salad components so that you can see everything that's in the salad.