



Strawberry Salad with Balsamic Dressing

Ingredients

For the salad:

1/3 cup slivered almonds
1 bunch romaine, torn (about 8 cups)
1 small onion, halved and thinly sliced
2 cups halved fresh strawberries

For the Dressing:

2 Tbsp Balsamic vinegar
1 Tbsp Lemon juice
¼ cup Olive oil
Salt and pepper to taste
1 tsp Dijon mustard
1 minced garlic clove

Equipment:

Salad spinner or colander
Knife
Cutting board
Lemon squeezer
Measuring cups (dry)
Measuring spoons
Salad bowl
Mixing spoon
Jar or bowl
Fork or whisk

Optional:

Preheat oven to 300 °F (149 °C).

Spread ½-1 cup of sliced almonds on a baking sheet, evenly in a single layer on an ungreased, rimmed baking sheet.

Place the almonds in the oven and bake for 8 minutes. Put the baking sheet on the middle rack so the nuts aren't too close to the heating elements, which could cause them to burn. After about 8 minutes, the almonds should begin to smell nutty and fragrant.

Directions

1. Wash lettuce in salad spinner or colander.
2. Slice onion.
3. Wash strawberries and slice in half.
4. Place all salad ingredients in salad bowl.
5. Mix salad dressing ingredients in a jar or bowl and mix with fork or whisk.
6. Drizzle over salad and toss.