

Spinach Strawberry Splash Salad

by Logan Elementary School



Spinach never tasted so good or looked so appetizing! A light tossing of a strawberry preserves and balsamic vinegar dressing add the zing to this beautiful salad. The Feta cheese adds an unusual flavor new to some students. The fruit makes it colorful and tasty. This salad is best when tossed with the dressing just before service. The sugar free strawberry preserves in the dressing compliments the crunch of the fresh spinach leaves and the seasoned croutons! A great salad for spring when strawberries are at their prime.

Ingredients

6 SERVINGS

.5 tsp of Salad Dressing Mix, Italian
2.25 tsp of Balsamic Vinegar
2.5 tsp of Water
.75 tsp of Vegetable Oil
.875 tsp of Strawberry Sugar Free Preserves
1 qt + 2 cups of Spinach, Raw, Washed, Ready to Eat (6 oz)
.5 Cup of Mandarin Oranges, Cn, Lt Syrup (5 oz)
.75 Cup of Strawberries, Raw, Sliced (5 oz)
1 Tbsp of Feta Cheese, Crumbled (.3 oz)
1.25 Cups of Croutons, Seasoned (2.5 oz)

50 SERVINGS

1.5 Tbsp of Salad Dressing Mix, Italian
.33 Cup + 1 Tbsp of Balsamic Vinegar
.33 Cup + 4.875 tsp of Water
2 Tbsp + .25 tsp of Vegetable Oil
2 Tbsp + 1.25 tsp of Strawberry Sugar Free Preserves
3 Gallons + 2 Cups of Spinach, Raw, Washed, Ready to Eat (3 lbs + 2 oz)
1 qt + 1.125 Cup of Mandarin Oranges, Cn, Lt Syrup (2 lbs + 9.125 oz)
1 qt + 2.25 Cups of Strawberries, Raw, Sliced (2 lbs + 9.125)
.5 Cup + 1 tsp of Feta Cheese, Crumbled (2.5 oz)
12.5 Cups of Croutons, Seasoned (1 lb. + 4.875 oz)

Preparation

Prepare dressing: Microwave strawberry preserves until warm and slightly runny. Mix preserves, salad dressing mix, balsamic vinegar, and vegetable oil. Use a mixer or a blender for best results. Set aside.

Toss spinach, mandarin oranges, and strawberries lightly to make the salad mix. Just before service, toss the salad mix, dressing, and feta cheese. Provide croutons on the side. Serve at 41 degrees or lower. Garnish with fresh sliced oranges, if desired. Prepare salad as needed for just in time service.

Recipe Tips: The dressing can be made ahead and placed in a refrigerator for up to one week. It is recommended the dressing be made at least one day in advance for maximum flavor.

Serving Size : 1 Cup