



## Spinach Salad, Two Ways

In honor of warmer weather, I thought I'd share my go-to spinach salads, which are as easy to prepare as they are delicious. I was never a fan of spinach until a few years ago, when I discovered that, while I do hate canned or bagged spinach, I love fresh baby spinach. I use it as the base for pretty much everything now. Here are two variations that are simply divine.

### Feta and Strawberry Salad:

- Fresh baby spinach, washed
- Feta cheese crumbles
- Sliced strawberries
- Toasted almond slivers
- Marzetti Simply Dressed Balsamic vinaigrette
- Fresh cracked pepper

Assemble the layers, crack some pepper, and top with grilled chicken for extra protein.

### Feta and Pear Salad:

- Fresh baby spinach, washed
- Feta cheese crumbles
- Matchstick slices of pear
- Almond slivers
- A squeeze of fresh lemon
- Briannas French Vinaigrette
- Fresh cracked pepper

For something a little more delicate, assemble the layers and crack some pepper on top. I like the pear salad as a starter before big dishes, and the strawberry salad as a full meal. But you do you, boo.

*As seen in J.T. Ellison's newsletter. For more recipes, visit [JTEllison.com/Recipes](http://JTEllison.com/Recipes). Want a wine to go with your recipe? Check out J.T.'s wine blog at [TheWineVixen.com](http://TheWineVixen.com).*