

Bubbie's Space

Live Well ♥ Cook More ♥ Good Food Brings People Together ♥ Laugh Often



Bubbie's STRAWBERRY BASIL SPINACH SALAD

Fresh ♥ Flavorful ♥ Simply Delicious!

A vibrant, refreshing salad with sweet strawberries, fragrant basil, crunchy nuts, and creamy feta — perfect for any meal or gathering!

♥ INGREDIENTS ♥

- 5 oz baby spinach (about 1 large salad bowl)
- 1 1/2 cups sliced strawberries
- 8–10 fresh basil leaves, sliced into ribbons
- 1/2 cup pecans or walnuts, roughly chopped
- 1/3 cup crumbled feta cheese
- 1/4 small red onion, thinly sliced (optional)

♥ BALSAMIC HONEY DRESSING ♥

- 3 tbsp olive oil
- 1 1/2 tbsp balsamic vinegar
- 1 tbsp honey
- 1 tsp Dijon mustard (optional)
- 1/8 tsp black pepper
- Pinch of salt (optional)



♥ DIRECTIONS ♥

1. In a small bowl, whisk together all dressing ingredients until well combined.
2. Add spinach to a large bowl.
3. Top with sliced strawberries, basil, nuts, feta, and red onion (if using).
4. Drizzle with dressing just before serving.
5. Toss gently and enjoy!



BUBBIE'S TIPS: ♥

- Toast the nuts for extra flavor!
- Use fresh, ripe strawberries for the best taste.
- Add grilled chicken or shrimp to make it a main dish.
- Try goat cheese instead of feta for a different twist.

♥ SERVING IDEAS: ♥

- As a side for grilled meats or pasta.
- Perfect for potlucks, picnics, or brunch.
- Serve with crusty bread.
- Make it a meal with chicken or salmon

SIMPLE RECIPES | BOLD FLAVORS | MADE WITH LOVE | FAMILY FAVORITES

www.BubbiesSpace.com ♥