



Spinach Salad with Strawberry Lime Vinaigrette

Description



When strawberries are in season you will love to make this salad...the combination of berries with goat or feta cheese, walnuts, and a Strawberry Lime vinaigrette is a delicious taste sensation!

Ingredients:

- 1 bunch of fresh baby spinach
- 1 C. Fresh Strawberries, quartered or sliced
- 1/2 C. Goat or Feta Cheese, crumbled
- 1/3 C. Chopped Walnuts

- 1/4 C. The Olive Tap's [Strawberry Balsamic Vinegar](#) or Strawberry White Balsamic Vinegar
- 1/2 C. The Olive Tap's [Persian Lime Fused Olive Oil](#) or [Basil Fused Olive Oil](#)
- Salt and Pepper to taste – we love to use Seasonello

Directions:

1. In a salad bowl, add spinach, strawberries, cheese and walnuts.
2. To make vinaigrette, thoroughly whisk Balsamic Vinegar and salt/pepper in a small bowl. Add the Olive Oil in a slow stream while continuing to whisk until it is emulsified. Adjust Oil and Vinegar ratio to your taste. Pour over the salad ingredients and toss gently before serving.

*May substitute your favorite [Olive Tap 100% Extra Virgin Olive Oil](#), as well.

Refrigerate any leftover vinaigrette for up to a week.

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/spinach-salad-with-strawberry-lime-vinaigrette/>

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