

Spring Green Salad

Ingredients

Salad

- 6 ounces fresh **spinach** (about 7 cups)
- 3 **oranges** (any type)
- 1½ cups halved **strawberries**
- 1 cup **walnut** pieces (toasted, if desired)

Dressing

- 1 teaspoon **sugar**
- ¼ teaspoon **paprika**
- 2 Tablespoons **orange juice**
- 1 Tablespoon **lemon juice**
- 1½ teaspoons **vinegar** (any type)
- 1 teaspoon finely chopped **onion**
- 2 Tablespoons **vegetable oil**

Instructions

1. Wash hands with soap and water.
2. To prepare orange: Cut off peel and membrane of outer part of the sections. Using a paring



knife, gently cut out sections from membrane edges. This will make orange sections with no outer membrane.

3. In a small bowl or a jar with a tight fitting lid, add all dressing ingredients. Mix or shake well and set aside.
4. Right before serving, toss orange sections and strawberries with walnuts and spinach. Add dressing to coat salad. Serve immediately.
5. Refrigerate leftovers within 2 hours.



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