



## Spinach Salad with Strawberries and Honeyed Pecans

### Ingredients

- 12 ounces fresh baby spinach
- 1-pint strawberries, hulled and halved
- thinly sliced red onion
- hard-cooked egg, halved or sliced
- goat cheese

### Honeyed Pecans

- 1 pound pecan halves
- 1/4 cup honey
- salt

### Sharon's Hint

This recipe is featured as the Delicious Decade - celebrating Kids Food Basket of Holland.

### Balsamic Vinaigrette

- 3 tablespoons [Fustini's 18-year balsamic](#)
- pinch salt
- fresh ground black pepper
- 1-2 tablespoons [Fustini's Medium SELECT olive oil](#)

# Directions

## Step 1.

Toss spinach with enough vinaigrette to coat then divide among service plates. Garnish with strawberries, red onion, cooked egg, goat cheese, and Honeyed Pecans.

## Step 2. Honeyed Pecans

Preheat oven to 350 degrees. Lay pecans on parchment lined sheet tray in one layer. Place into oven. Place honey into large pot over high heat. Once honey is boiling, remove from heat and add hot pecans. Stir carefully with a wooden spoon to coat the pecans. The more stirring the better the coating. Once the pecans have taken in all the honey spread them back on the sheet pan in a single layer. Bake until brown and appear dry - approximately 8 minutes, stirring every two minutes. Remove from oven, season with salt and let cool to room temperature then break apart into individual pecans.

## Step 3. Balsamic Vinaigrette

Combine vinegar, salt and pepper. Whisk in enough olive oil to taste.