

Strawberry Salad

Ingredients:

Salad:

1 pkg ramen noodles, crushed, flavor packet discarded

1/4 cup sliced almonds

1/4 cup sunflower seeds

1/4 cup (1/2 stick) butter, melted

1 head romaine lettuce, washed and dried

1 five ounce bag baby spinach

1 pint strawberries, hulled and thinly sliced

1 cup grated parmesan cheese

Dressing:

3/4 cup sugar

1/2 cup red wine vinegar

3/4 cup vegetable oil

1/2 tsp. paprika

1/2 tsp. salt

2 cloves garlic, minced

Directions:

For the salad: Preheat oven to 400 degrees F. In a small bowl mix ramen noodles, almonds, sunflower seeds, and melted butter. Transfer to a baking sheet and toast in the oven stirring occasionally until browned, about 10 minutes. Remove from oven and set aside to cool.

Tear lettuce and combine with spinach, strawberries, and cheese in a large salad bowl.

For the dressing: Dissolve sugar in vinegar. Combine oil, paprika, salt, and garlic, then add sugar-vinegar mixture. Mix well and store in refrigerator until ready to serve.

Just before serving sprinkle the crunchy topping over the salad greens and toss the salad with enough dressing to coat the greens.