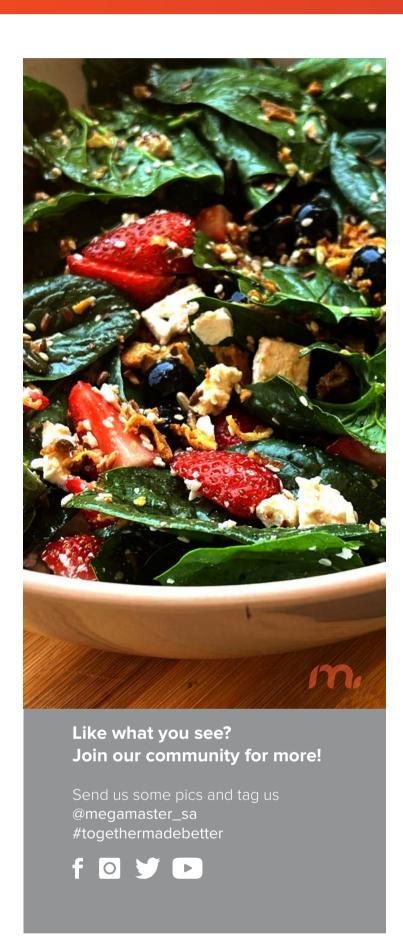


# BERRIES AND BABY SPINACH SALAD

## Suitable for a warm summers day sidedish.

Escape from reality with just one bite of this Berries and Baby Spinach Salad recipe! The juicy berries, fresh baby spinach and drizzle of balsamic glaze, come together for a dish that's as vibrant as it is delicious. Serve it at your next braai and watch it disappear!



Total Time: 15 minutes
Prep Time: 5 - 10 minutes
Cook Time: 5 minutes
Serves: 6 people

#### **INGREDIENTS**

200g Baby Spinach

125g Strawberries

200g Blueberries

300g Feta Cheese

**INSTRUCTIONS:** 

### Original Balsamic Glaze

- Arrange the fresh baby spinach in a salad bowl as the base.
- Slice the ripe strawberries lengthwise into quarters 2. and scatter them over the spinach.
- Toss in a handful of Blueberries to add a burst of 3, colour and sweetness.
- Cut the Feta cheese into bite-sized blocks and sprinkle 4. them generously over your salad.
- Drizzle balsamic glaze over the salad, then gently 5. toss everything together for a perfectly balanced, flavourful bite.

## **MEGAMASTER RECIPE TIPS**



Don't have Balsamic Glaze? You can replace that ingredient with soya sauce. With the fresh ingredients used in this salad, Soya Sauce will be a great match to use for a dressing.



Add sliced avocado for a creamy texture and extra flavour.



Sprinkle dry onion flakes for an extra crispy bite.