**Strawberry Spinach Salad with Goat Cheese Dressing**

Sweet, nourishing, but also decadent, this is a great recipe for spring and summer.

**Salad Ingredients:**

* 1 pound baby spinach
* 1 pint chopped strawberries
* Sliced jicama
* 1/2 cup toasted almonds or pine nuts
* 4 hard-boiled organic, free-range eggs
* 3 ripe avocado, sliced
* 2 Portobello mushrooms, grilled or sautéed

**Dressing Ingredients:**

* 1-2 tablespoons goat cheese (depending on how thick you want it)
* 1/2 cup olive oil
* 1/2 cup balsamic vinegar
* 1 teaspoon garlic powder
* Sea salt to taste

**Directions:**

Hard-boil eggs and cook mushrooms. Once cool, cut both into thin slices and set aside for top of salad. Lightly toast nuts over stovetop.

Chop strawberries and jicama; combine with spinach and other ingredients into salad.

To prepare dressing, combine goat cheese and balsamic vinegar in a separate bowl and whisk, “melting” the goat cheese to create a thicker dressing. Add other ingredients and whisk all together.

Dress salad and add avocado to top it off. Enjoy!

\*Recipe courtesy of Chopra Center