

Spinach Watermelon Strawberry Salad Ingredients

- 8 c baby [spinach](#) leaves
- 1 1/2 c [watermelon](#) balls, bright red, firm but ripe, seedless and sweet
- 1 1/2 c [strawberries](#), bright red, sliced and preferably local
- 1 c [seedless cucumber](#), seeded if necessary and diced
- 1/2 c [red onion](#), sliced into thin circles
- 1/3 c [thinly sliced almonds](#), very lightly roasted for about 5 minutes
- 1 c [radicchio](#), shredded (optional–not in the original recipe, but added good flavour)
- 12 mint leaves, cut [chiffonade](#) as garnish (optional)

Honey Balsamic Vinaigrette Ingredients

- 1 T [light honey](#)
- 2 T [olive oil, fruity-tasting](#)
- 1 T [balsamic vinegar](#)
- 1 T Dijon mustard (original recipe called for 1 teaspoon – take your pick)
- sea salt & freshly ground black pepper

Assemble spinach, cucumber, onion, strawberries, watermelon and radicchio. Garnish with almonds and mint leaf chiffonade. Combine dressing ingredients. Serve the dressing on the side or pour over a large bowl of gently tossed salad ingredients. The dressing is perfect–tart and sweet. The juicy watermelon makes dinner taste like dessert.