



1/4 cup light avocado oil (or oil of choice)

1/4 cup white balsamic vinegar (or whitevinegar)

2 Tbsp. YGY Easy Eats™ Sweet Maple Blend

1 tsp. dry mustard powder

6 cups fresh spinach

1 cup sliced strawberries

1 small red onion, thinly sliced

½ cup Swiss cheese, cubed

½ cup pecans or walnuts, chopped (optional)

Whisk together oil, vinegar, seasoning blend, and dry mustard. Refrigerate dressing until ready to use. In a large serving bowl, layer spinach, strawberries, red onion, cheese cubes, and nuts. Right before serving, drizzle the dressing over the salad and gently toss to coat evenly.

