




# Get set for Spring with The Pampered Chef®!

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Amy Patterson

Your Pampered Chef® Consultant  
425-263-1039 • [chef\\_amy@comcast.net](mailto:chef_amy@comcast.net)  
[www.PamperedChef.biz/AmyPatterson](http://www.PamperedChef.biz/AmyPatterson)



Enjoy our new Spring/Summer mini catalog -  
and this delicious Spring salad recipe!

## Strawberry Spinach Salad

### Dressing:

1 lemon  
2 tablespoons white wine vinegar  
 $\frac{1}{3}$  Cup sugar  
1 tablespoon vegetable oil  
1 teaspoon poppy seeds

### Salad

$\frac{1}{4}$  cup sliced natural almonds, toasted  
 $1\frac{1}{2}$  cups strawberries, hulled and quartered  
 $\frac{1}{2}$  medium cucumber, sliced and cut in half  
 $\frac{1}{4}$  small red onion, sliced into thin wedges ( $\frac{1}{4}$  cup)  
1 package (6 ounces) baby spinach

For dressing, zest lemon to measure  $\frac{1}{2}$  teaspoon zest. Juice lemon to measure 2 tablespoons juice. Combine zest, juice, vinegar, sugar, oil and poppy seeds and whisk until well blended. Cover; refrigerate until ready to use.

For salad, toast almonds for 2-3 minutes in saute pan over medium heat. Hull strawberries and cut into quarters.

Peel cucumber; cut in half lengthwise and remove seeds. Slice cucumber into thin slices. Slice onion into thin wedges.

Place spinach in large serving bowl; add strawberries, cucumber and onion. Whisk dressing; pour over salad, gently tossing to coat. Sprinkle with almonds. Serve immediately.