#158 MAY 29, 2024

BLUE MOON BEETS

Official Newsletter for Produce Box lovers!



Spring Things









This week's recipe is brought to you by this amazing weather we have been having! Our spinach and strawberries are so beautiful right now. We wait all year for the sun to blaze on us and ripen our field grown organic strawberries. We throw strawberries in just about everything these days. Morning smoothie, lunch salad, dinner-have you ever toasted sourdough, spread on some creamy ricotta, sliced strawberries, our microgreens and drizzled with honey? OMG!



Strawberry Spinach Salad





Ingredients

2 tablespoons extra-virgin olive oil

1 tablespoon white balsamic vinegar

Coarse salt and freshly ground pepper

4 cups lightly packed baby spinach

6 ounces strawberries (1 $\frac{1}{2}$ cups), hulled and thinly sliced

1/4 cups almonds (1 1/2 ounces), toasted and coarsely chopped

1 tablespoon sesame seeds, toasted

2 ounces feta, crumbled

Directions

Make dressing:

Whisk together oil and vinegar in a large bowl. Season with salt and pepper.

Toss salad with dressing:
Add spinach, strawberries, almonds, sesame seeds, and feta. Gently toss until spinach is evenly coated with dressing. Serve immediately.

Variations:

- Add grilled chicken
- Add pumpkin seeds
- Add croutons
- Substitute goat cheese or blue cheese
- Add sliced red onions
- Add chopped crispy bacon





