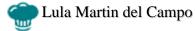


Spinach Berry Explosion Salad





0 made it | 0 reviews



It updates classics in a hip, modern but unpretentious way. Unlike at other high-falutin alta cocina Polanco palaces, this food aims to please without ostentation or dubious reinvention.

- Sub Category Name
 Food
 Main Courses
- Recipe Source Name
 The Chefs and the Tea Maker 2014

Ingredients

Spinach Berry Explosion Salad

- 6 cups baby spinach
- 1 cup strawberries
- 1/2 cup crumbled goat cheese
- 1/2 cup cashew

Berry Explosion dressing

- 1/2 cup concentrated Dilmah Organic Berry Explosion tea, brewed with 4 tea bags
- 1 cup olive oil
- Salt
- Pepper
- 2 tbsp honey
- 1 tbsp thyme



Methods and Directions

Spinach Berry Explosion Salad

- In an electric blender, blend all the ingredients for the dressing.
- Mix the dressing with the spinach until the leaves are well coated in dressing.
- Add strawberries, goat cheese and the cashew.
- Serve in a plate as shown in the picture.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 14/12/2025

2/2