

Baby Spinach Salad with Grilled Strawberries

- 2 pints large strawberries (1 lb. total)
- 8 Tbs. extra-virgin olive oil
- 1 Tbs. plus 2 tsp. sugar
- 1 1/2 tsp. sea salt, plus more, to taste
- Freshly ground pepper, to taste
- 6 Tbs. red wine vinegar
- 1/4 cup fresh orange juice
- 4 tsp. finely chopped fresh tarragon
- 1 cup blanched whole almonds, toasted
- 9 cups baby spinach
- 5 oz. pecorino romano cheese, shredded



Grill the strawberries & cut them in half lengthwise. Drizzle with 2 Tbs. of the olive oil & sprinkle with the 2 tsp. of the salt & pepper. Toss to coat the berries evenly, then place on hot grill until softened.

In a small nonreactive bowl, whisk together the vinegar, orange juice, tarragon, the 1 Tbs. sugar, 3/4 tsp. of the remaining salt & several grinds of pepper until the sugar dissolves. Slowly whisk in the remaining 6 Tbs. olive oil until well blended.

In another bowl, stir together the almonds & 1/4 tsp. of the salt. In a large bowl, combine the spinach, the remaining 1/2 tsp. salt & several grinds of pepper. Drizzle about one-third of the vinaigrette over the spinach & toss well.

Divide the dressed spinach evenly among individual plates, top each serving with an equal amount of the grilled strawberries, & sprinkle with the almonds & cheese. Serve immediately. Serves 6.