

Ingredients (2 servings)

2 cups fresh spinach

1 cup fresh peaches or berries

1 green onion, minced

1 tablespoon sugar

1/4 teaspoon Worcestershire sauce

2 teaspoons salad oil

2 teaspoons vinegar

Nutrition Information per serving

110 calories, 5 g fat, .5 g saturated fat,2 g protein, 16 g carbohydrates, 2 g fiber,50 mg sodium

Instructions

- **1.** Thoroughly wash hands for 20 seconds and clean all food preparation surfaces.
- 2. Rinse spinach and remove large, tough stems. Drain. Tear leaves into small pieces. Place in a serving bowl.
- **3.** Rinse peaches or berries. Slice into bite-sized pieces. Combine with spinach. Add onion.
- **4.** Combine the remaining ingredients in a jar with a tight-fitting lid. Shake well.
- **5.** Pour dressing over spinach mixture. Toss. Serve cold.

BERRIES

Choose: strawberries that are bright red and blueberries that are dusty blue. All berries should be dry and plump. Avoid wet or mushy berries.

Store: in the refrigerator. Don't wash berries until you are ready to use them. Blueberries will keep 10-14 days but strawberries, blackberries and raspberries keep only a few days.

How much? 1 pint = 2 cups of berries.

