

Strawberry Poppy Seed Salad Dressing

Fresh strawberries make this dressing bright, sweet and tangy. Excellent on Spinach Salad, Mixed Greens with cheese and nuts or Chicken Salad with apples.

Makes 1 Cup Dressing

Ingredients:

- 1 ¼ Cup Fresh Ripe Strawberry Slices
- ¼ Cup *More Than Olives Picual Extra Virgin Olive Oil*
- 3 Tablespoons *More Than Olives Traditional Aged Balsamic Vinegar*
- 1 Tablespoon Fresh Lemon Juice
- 2 Tablespoon Honey
- ¼ Teaspoon Sea Salt
- ¼ Teaspoon Fresh Ground Pepper
- 1 Tablespoon Poppy Seed

Wash and remove the stems from the strawberries. Cut the strawberries into slices.

Place the strawberries, *More Than Olives Aged Balsamic*, lemon juice, honey, sea salt, and ground pepper into a blender. Pulse, then run on low until fully blended and creamy.

With the blender running add the *More Than Olives Picual* in a steady stream. Blend until incorporated and dressing is light and creamy. Stir in poppy seeds. Keep in the refrigerator until ready to serve.

Any leftover dressing can be kept in the refrigerator, in a closed container, for up to 2 days.