

Strawberry Spinach Salad with Turkey Bacon and Caramelized Onions

An Ashley's Cooking Adventures Original

Ingredients

2 cups spinach
1 cup fresh strawberries, sliced
4 slices turkey bacon
1/2 white or yellow onion, slices into rings
1/2 cup pecans
1/4 cup olive oil
1/4 cup blueberry balsamic vinegar
salt and pepper

Directions

Heat one 1/2 tablespoon of olive oil in a large skillet and cook the turkey bacon until crispy. Remove the bacon and allow to cool, but leave the oil in the pan. Add the onion slices to the pan and heat pan to medium high heat. Allow to cook on both sides until browned and caramelized. Remove onions and allow to cool a bit. Meanwhile toast pecans in a small separate pan for about 3 minutes, making sure to toss frequently. Place spinach and strawberries in a serving dish for the salad. Whisk the olive oil and balsamic vinegar together, adding salt and pepper to taste. Place the bacon, onions, and pecans on the salad and drizzle with the vinaigrette. Season with additional salt and pepper if desired.