

## FRESH BERRIES & SPINACH SALAD WITH CRUNCHY TOPPING

RECIPE COURTOSEY OF: GEORGIA FARM BUREAU/ THE GEORGIA FARM MONITOR

### Ingredients

- 1 head romaine lettuce
- 4 cups loosely packed fresh baby spinach
- 1-pint Georgia Blueberries
- 1-pint Georgia Strawberries, sliced
- 3/4 cup feta cheese
- 1/2 cup bacon bits
- Store bought poppy seed dressing
- 1 package ramen noodles, crushed (discard flavoring packet)
- 3/4 cup chopped Georgia Pecans
- 1/4 cup butter, melted
- Pinch of kosher salt

### Directions

1. For the topping, preheat oven to 400°. In a small bowl, combine crushed noodles, pecans, butter and salt. Spread on a baking sheet and toast until browned, stirring occasionally, about 10 minutes. Set aside to cool.
2. In a large salad bowl, tear lettuce into pieces and toss with spinach, berries, cheese and bacon bits. Just before serving toss with just enough salad dressing to lightly coat, sprinkle with topping and serve immediately. Serves 6 to 8.

