

# Spinach and Berry Salad with Chocolate Vinaigrette



## For the dressing

- 1 teaspoon unsweetened cocoa powder
- 2 tablespoons balsamic vinegar
- 1 tablespoon red wine vinegar
- 2-4 tablespoons extra-virgin olive oil
- 1 teaspoon agave
- 1/4 teaspoon salt
- 1/8 teaspoon pepper

## Ingredients

## For the salad

- 1 package (6 ounces) fresh baby spinach
- 1/2 pint berries, such as blueberries, strawberries, raspberries, etc.
- 2 tablespoons sliced almonds, toasted (optional)



## Instructions

1. Combine all the dressing ingredients together in a blender, mix well, toss with spinach, berries, and almonds if using right before serving.

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