



This Chopped Spinach Salad with Zesty Lemon Dressing is elegant, easy to make and delicious. Sarah Nasello / The Forum

Chopped Spinach Salad with Zesty Lemon Dressing

Serves: 4 to 6

Salad ingredients:

- 4 cups fresh baby spinach, chopped into strips $\frac{1}{2}$ -inch wide
- 1 large radish, cut in half and thinly sliced
- $\frac{1}{4}$ cup red onion, thinly sliced
- 2 baby cucumbers, cut into half-moons $\frac{1}{4}$ -inch thick
- $\frac{1}{3}$ cup feta cheese, crumbled
- $\frac{1}{3}$ cup garbanzo beans, drained and rinsed

Dressing ingredients:

- $\frac{1}{4}$ cup extra-virgin olive oil
- 1 tablespoon red wine vinegar
- Zest of 1 lemon (or 1 heaping tablespoon)
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon freshly ground black pepper

Directions:

Place all the dressing ingredients in a small bowl or Mason jar, then whisk or shake vigorously until well combined and emulsified. The feta cheese in the salad will add more salt, so wait to taste and adjust until after you have tossed the salad with the dressing.

Starting with the spinach, place all the salad ingredients in a medium bowl. Add all the dressing and toss until well combined. Taste and add more seasoning as needed.

Serve in the bowl for family-style gatherings, or on individual plates for a more elegant presentation. Leftovers will keep in the fridge for up to 1 day.

Advance prep:

- Dressing can be made and refrigerated up to 1 week.
- Salad ingredients can be prepared a day or two before serving and refrigerated until ready to serve.
- For best results, wait to toss the salad with dressing until just before serving.

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"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at sarahnasello@gmail.com.