

# RECIPE

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## SPINACH & RED ONION SALAD W/ RASPBERRY BALSAMIC VINAIGRETTE

### Ingredients:

10	oz	baby spinach, washed and dried
1	sm	red onion, thinly sliced
1/3	cup	mandarin segments
1/2		English cucumber, sliced
2	tbsp	balsamic vinegar
1	tbsp	raspberry preserve
1/4	tsp	garlic powder
1/2	tsp	kosher salt
1/4	tsp	freshly ground black pepper
1/4	cup	extra virgin olive oil

### DIRECTIONS:

In the bottom of a large shallow serving bowl. Add the balsamic vinegar and raspberry preserve. With a fork smash and stir the preserve into the vinegar until it's all combined. Then add the garlic powder, salt and freshly ground black pepper. Whisk together and slowly start streaming in the extra virgin olive oil until dressing begins to emulsify.

To the bottom of the serving bowl, add the thinly sliced red onions and cucumbers, stir to coat in the dressing. Place the baby spinach on top and add the mandarin segments. Just before serving, gently toss to coat all the spinach leaves with the dressing and to combine all the ingredients.

Serves: 4