

Citrus Spinach Salad

Ingredients for Salad:

10 oz. Spinach, destemmed
8-10 Asparagus Spears
12 Organic Strawberries fresh
2 Oranges
Handful Slivered Almonds
Chevre Goat Cheese
Salt & Pepper

Ingredients for Citrus Vinaigrette:

1 teaspoon Dijon
1 teaspoon minced fresh garlic
1.5 Tablespoons champagne vinegar
1.5 Tablespoons sherry vinegar
Juice of one large orange
1 Tablespoon maple syrup
½ Cup olive oil
Salt and Pepper to taste

Salad Directions:

Clean and dry spinach and place on a platter.

Clean and trim asparagus and blanch in boiling water until just soft. When cool, cut into 1" segments and place on spinach.

Cut ends of oranges off and slice into 3 thick rounds. Trim peel leaving each round orange segment. If large round, cut into 2 or 4 pieces. Place on salad.

Slice clean organic strawberries into thick slices. Top on Salad.

Add crumbled goat cheese on top of salad, if desired.

Finally, top slivered almonds when ready to serve.

Citrus Vinaigrette Directions:

In a small bowl, whisk together the Dijon, garlic, vinegars, orange juice and maple syrup. While whisking, add the olive oil until emulsified.

Top salad when ready to serve. Salt & Pepper to taste.