

Spinach Salad with Feta and Spiced Pecans

8 oz spinach, cleaned and torn into bite-sized pieces
¼ C Craisins
½ C feta cheese, crumbled
½ C Spiced Pecans (see separate recipe)

Balsamic Vinaigrette

¼ C balsamic vinegar
1 T dijon mustard
1 t brown sugar
1/8 t salt
¾ C olive oil

Make vinaigrette by combining the vinegar, mustard, brown sugar, and salt in a jar or shaker, then adding the olive oil. Check the salt level and add to taste. Set aside.

In a large bowl, add the Craisins to the spinach and toss with generous amount of vinaigrette.

Top the salad with the feta cheese, then the Spiced Pecans.

Serves 4.