



Spinach Salad with Dried Cherries

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 4

Estimated Time: 10 minutes

4 tsp red wine vinegar
1 tbsp dijon mustard
2 tbsp olive oil
coarse salt and ground pepper
8 oz baby spinach (can use prepackaged prewashed bag of spinach)
1/2 cup thinly sliced red onion
1/2 cup dried cherries
1/4 cup raw green pumpkin seeds, toasted (below)

Instructions

1. In a large bowl, whisk together vinegar, mustard, and oil until combined and thickened; season with salt and pepper.
2. Add spinach, onion, and cherries; toss to combine. Serve immediately, topped with pumpkin seeds.

NOTE:

To toast the pumpkin seeds, spread in a single layer in a pie plate (or cookie sheet); bake in a 350 degree oven until puffed and brown, about ten minutes. Keep you eye on the nuts, they can brown quickly.