



Spinach Salad with Crème de Brie Dressing

NIBBLEDISH CONTRIBUTOR

Ingredients

6 tbsp. olive oil
1/4 cup chopped prosciutto
2 tbsp. minced garlic
6 tbsp. dry white wine (optional)
Juice of 1 lemon
2 tsp. sugar
1 pkg. (5 oz.) *Alouette Crème de Brie*, Original
1 pkg. (10 oz.) ready-to-use fresh spinach
2 cups sliced mushrooms
1/4 cup freshly grated parmesan cheese

Instructions

Heat oil in small heavy skillet over medium heat.

Add prosciutto and garlic and sauté 3 minutes. Add wine, lemon juice and sugar.

Simmer 5 minutes.

Transfer to a bowl and cool completely.

When cool, combine with *Alouette Crème de Brie*.

Combine spinach, mushrooms and parmesan cheese in large bowl.

Toss with dressing and serve immediately.
