



Spinach Salad with Orange Vinaigrette

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Ingredients

- 6 slices prosciutto
- 2 oranges, zested
- 2 small oranges, juiced or 1 large orange, juiced
- 2 tablespoons balsamic vinegar
- 2 tablespoons honey
- 1 clove garlic, peeled
- 3/4 teaspoon salt
- 3/4 teaspoon freshly ground black pepper
- 3/4 cup extra-virgin olive oil
- 10 to 12 ounces pre-washed spinach

Instructions

Preheat the oven to 350 degrees F.

Place the prosciutto slices on a baking sheet and bake until just crisp, about 10 minutes. Let cool. Crumble the prosciutto slices into a container and store in the refrigerator.

In a blender, combine the orange zest, orange juice, balsamic vinegar, honey, garlic, salt, and pepper. Blend until smooth. With the blender running, add the olive oil in a steady stream until combined. Transfer to a container and store in the refrigerator.

To serve, put the spinach in a large bowl. Toss with enough of the vinaigrette to coat the spinach. Sprinkle with the crisp prosciutto crumbles, toss again, and serve.
