

WILTED SPINACH SALAD WITH WARM RASPBERRY VINAIGRETTE AND TOASTED HAZELNUTS

Serves 4

INGREDIENTS FOR THE VINAIGRETTE:

- 1/4 cup raspberries (fresh or frozen)
- 1/4 cup orange juice
- 1 tablespoon raspberry or red wine vinegar
- 1 tablespoon balsamic vinegar
- 1 tablespoon olive oil
- 2 tablespoons honey

INGREDIENTS FOR THE SALAD:

- 1 (10-ounce) bag baby spinach
- 1/4 small red onion, thinly sliced
- 1/3 cup mushrooms, thinly sliced (any variety)
- 2 tablespoons hazelnuts, chopped and toasted
- 4 tablespoons raspberries for garnish

DIRECTIONS:

- ❖ Combine vinaigrette ingredients in a small food processor. Blend until smooth. Pour into a small saucepan. Heat over medium heat until vinaigrette mixture simmers. Remove from heat and keep hot.
- ❖ In a large salad bowl, toss spinach, onion, and mushrooms.
- ❖ Just before serving, drizzle hot vinaigrette over salad while tossing with a pair of tongs (the vinaigrette needs to be hot enough to wilt the spinach and soften the leaves.) Divide salad evenly among 4 salad plates. Sprinkle with toasted hazelnuts and raspberries. Serve immediately.