

Spinach Orange Salad with 2-Minute Dressing

Makes 2 Servings

Ingredients

Dressing:

- 1 large orange (about 3/4-1 cup juice)
- 1 clove garlic, cut small (or 1/4 teaspoon garlic powder)
- 1 tablespoon apple cider vinegar
- 3 tablespoons olive oil
- 1 teaspoon honey
- Salt and pepper, to taste

Salad:

- 10-12 ounces fresh spinach leaves, washed
- 2 oranges, peeled and sliced into rounds
- 1/4 cup walnuts, chopped

Directions

1. Dressing: Zest the orange into a large salad bowl.* Cut the orange in half and squeeze over the bowl to get all the juice. Add the garlic, olive oil, vinegar, honey, salt and pepper to the bowl. Mix and set aside.
2. Place spinach on plates, top with orange slices and walnuts. Pour dressing over the salad.

*Note: If you don't have a zester at home, try using the fine side of a cheese grater.



Recipe from: Feeding Pennsylvania and PA Eats