

SPINACH SALAD with MAPLE-CIDER VINAIGRETTE

Maple-Cider Vinaigrette

- ⅓ cup cider vinegar
- 2 tablespoons pure maple syrup
- 1 tablespoon Dijon mustard
- ¼ teaspoon kosher salt
- ¼ teaspoon pepper
- ⅔ cup olive oil

Salad

- 1 6 ounce package fresh baby spinach
- 2 Roma tomatoes, thinly sliced
- 1 small red onion, thinly sliced
- 1 4 ounce package crumbled goat cheese

Prepare Vinaigrette: Whisk together cider vinegar and next 4 ingredients. Gradually whisk in oil until well blended.

Prepare Salad: Combine spinach and next 3 ingredients in a bowl. Drizzle with desired amount of Maple-Cider Vinaigrette; toss to coat. Sprinkle with pecans. Serve salad with any remaining vinaigrette.

Yields: 8 servings

163 calories per serving