



Cranberry Spinach Salad

Makes 4 Servings

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org

Ingredients

1 ½ teaspoons butter
¼ cup slivered almonds
½ pound fresh spinach
½ cup dried cranberries
1 tablespoon toasted sesame seeds
1 ½ teaspoons poppy seeds
¼ cup white sugar
1 teaspoon onion powder
⅛ teaspoon paprika
2 tablespoons white wine vinegar
2 tablespoons cider vinegar
¼ cup vegetable oil

Directions

1. Wash hands with soap and water.
2. In a medium saucepan, melt butter over medium heat. Add slivered almonds and stir until lightly toasted. Let toasted almonds cool.
3. Gently rub spinach under cold running water.
4. In a large bowl combine spinach, dried cranberries and toasted almonds.
5. In a medium bowl, whisk together the sesame seeds, poppy seeds, sugar, onion, paprika, white wine vinegar, cider vinegar and vegetable oil.
6. Toss with spinach before serving.

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