

## Spinach Salad with Blood Orange and Pomegranate vinaigrette

Chef Judi Gallagher

Serves 6

I love salads, especially the crunch. Memorial Day weekend will bring out the hot dogs and hamburgers, but I also want a big healthy salad. You can find all the vinegars at Fresh market. I prefer a blend of both to cut the flavors but either is just fine by itself. Don't forget the finishing balsamic glaze though- with the Fuji apples and goat cheese it brings the salad to another level. I prefer slated nuts, especially in summer salads.

1 large container organic baby spinach, washed  
1 cup salted almonds  
½ cup dried cherries  
2 Fuji apples, sliced with skin on  
2 pears, sliced with skin on  
One thick slice goat cheese, cut into small wedges  
Balsamic glaze- for garnish  
1-pint Fresh strawberries- sliced (optional)

For dressing:

¼ cup canola oil  
1/3 cup or more blood orange vinegar  
1/3 cup pomegranate vinegar  
Salt and pepper to taste  
Splash fresh squeezed orange juice

Whisk oil with vinegars. Add Orange juice until you find a balance of sweetness, about ¼ cup. Whisk well, season with salt and pepper

In a large wooden bowl- toss fresh washed spinach with all other ingredients except the balsamic glaze.

Toss gently.

Add vinaigrette and toss until combined.

Serve on individual salad plates with a drizzle of balsamic glaze.