

Spinach Salad with Beets & Oranges

Ingredients:

- 2 Navel oranges
- 6 cups Torn spinach
- 3 cups Roasted & diced beets
- 1 TBSP. Olive oil
- 2 TBSP. Minced shallots
- 1/4 cup Raspberry vinegar
- 1/4 tsp. Freshly ground pepper
- 1/4 cup Minced fresh chives
- 1/4 cup Coarsely chopped walnuts

Procedure:

1. Peel oranges, and cut each crosswise into 5 slices.
2. Place spinach on large platter. Toss together
3. Heat oil in a nonstick skillet over medium-high heat. Add shallots, and sauté 1 minute or until tender. Stir in vinegar and pepper; drizzle over salad. Sprinkle salad with chives and walnuts.