

CRANBERRY ALMOND BABY SPINACH SALAD

INGREDIENTS

1 tablespoon butter
3/4 cup almonds, blanched and slivered
450gms baby spinach, rinsed and torn into bite-size pieces
1 cup dried cranberries
2 tablespoons toasted sesame seeds
1 tablespoon poppy seeds
1/2 cup white sugar
2 teaspoons minced onion
1/4 teaspoon paprika
1/4 cup white wine vinegar
1/4 cup cider vinegar
1/2 cup vegetable oil

METHOD

STEP 1

In a medium saucepan, melt butter over medium heat. Cook and stir almonds in butter until lightly toasted. Remove from heat, and let cool.

STEP 2:

In a medium bowl, whisk together the sesame seeds, poppy seeds, sugar, onion, paprika, white wine vinegar, cider vinegar, and vegetable oil.

STEP 3:

Toss with spinach just before serving.

In a large serving dish, combine the spinach with the toasted almonds and cranberries.

THE COOKERY

by The Secret Jozi Chef