

# CRANBERRY ALMOND BABY SPINACH SALAD

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## 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