

Spinach Salad with Fresh Raspberry Vinaigrette

Fresh raspberries are the star in this sweet and tangy vinaigrette. Fresh baby spinach, creamy gorgonzola and toasted sliced almonds complete this healthy and flavorful salad.

Servings: 4-6

8 Ounces Fresh Baby Spinach
½ Cup Fresh Raspberries
4 Scallions, sliced
⅓ Cup Gorgonzola, crumbled
⅓ Cup Sliced Almonds, toasted

Vinaigrette:

⅓ Cup More Than Olives Blood Orange Olive Oil
¼ Cup More Than Olives Traditional Aged Balsamic Vinegar
2 Teaspoons Honey
½ Teaspoon Dijon Mustard
1 Teaspoon Dried Basil or 1 Tablespoon Fresh Basil, Slivered
1 Small Clove Garlic, fine chopped
½ Cup Fresh Raspberries
Sea Salt & Black Pepper, to taste

Combine the More Than Olives Blood Orange Olive Oil, More Than Olives Aged Balsamic, honey, mustard, basil, garlic, and raspberries into a food processor. Blend until the dressing is smooth. Add salt and black pepper to your taste.

In a large salad bowl, place the spinach, scallions, raspberries, gorgonzola, and almonds. Drizzle with the vinaigrette and toss.

Serve immediately.