



Spinach Salad with Raspberries & Candied Walnuts

Create a spinach salad that even spinach haters will fall for. With just the right sweet raspberry, tangy dressing and walnutty combination they won't remember that they don't like spinach.

Ingredients

1 large egg white
3/4 teaspoon vanilla extract
2 cups @farmfreshnuts walnut halves
1/2 cup sugar
dressing:
1/4 cup canola oil
2 tablespoons cider vinegar

1 tablespoon sugar
1-1/2 teaspoons light corn syrup
1 teaspoon poppy seeds
1/4 teaspoon salt
1/4 teaspoon ground mustard

salad:

8 ounces fresh baby spinach (about 10 cups)
1-1/2 cups fresh raspberries

Directions

Preheat oven to 300°. In a small bowl, whisk egg white and vanilla until frothy. Stir in walnuts. Sprinkle with sugar; toss to coat evenly. Spread in a single layer in a greased 15x10x1-in. baking pan.

Bake 25-30 minutes or until lightly browned, stirring every 10 minutes. Spread on waxed paper to cool completely.

In a small bowl, whisk dressing ingredients until blended. Place spinach in a large bowl. Drizzle with dressing; toss to coat. Sprinkle with raspberries and 1 cup candied walnuts (save remaining walnuts for another use).