

## Description



The Dark Chocolate Balsamic takes this super simple Baby Spinach Salad to the next level of delicious!

## Ingredients:

- 2 C. baby spinach
- 5-7 mandarin orange, segments
- 2 T. crumbled blue cheese, or feta cheese
- 1 small red onion, sliced thin
- 2 T. Craisins
- The Olive Tap's [Dark Chocolate Balsamic Vinegar, 3 Leaf Plus Quality](#)

## Directions:

1. Arrange Baby Spinach on a chilled plate, top with Mandarin Orange segments, cheese and sliced onion. Simply drizzle with Dark Chocolate Balsamic Vinegar!

For those who want a touch of Olive Oil... The Olive Tap's selections would be [Sorrento Orange Fused Olive Oil](#) or one of our milder EVOOs such as [Arbequina](#) or Taggiasca. Simply pour 3 T. of Olive Oil in a small bowl; while

whisking, slowly pour 1-2 T. of Dark Chocolate Balsamic Vinegar. Drizzle over the salad and enjoy!

This recipe comes from one of our loyal customers. We hope you all enjoy! Wendy makes salads visually; the measurements are her best guess with a few of her notes.

Thank you, Wendy!

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/wendys-baby-spinach-salad-with-dark-chocolate-balsamic-vinegar/>

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