

## **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'sDark 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 Oilâ€l The Olive Tap's selections would be<u>Sorrento Orange Fused</u>
Olive Oil or one of our milder EVOOs such as <u>Arbequina</u> 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!

#### **Date**

# THE OLIVE TAP PITTSBURGH





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