

Wendy's Baby Spinach Salad with Dark Chocolate

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 <u>Sorrento Orange Fused Olive Oil</u> 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!

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

Back to Recipes

Date 04/01/2025