



Cranberry Spinach Salad

- Dressing:
 - 1/4 cup white wine vinegar
 - 1/4 cup cider vinegar
 - 1/2 cup vegetable oil
 - 2 tsp. toasted sesame seeds
 - 1 tsp. poppy seeds
 - 1/2 cup white sugar
 - 2 tsp. minced onion
 - 1/4 tsp. paprika
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- Salad:
 - 1 Tbsp. vegetable oil
 - 3/4 cup Almond Accents® Honey Roasted sliced almonds
 - 1 lb. spinach, rinsed and torn into bite-size pieces
 - 1 cup dried cranberries



Preparation Time : 15 minutes

In medium bowl, whisk white wine vinegar, cider vinegar, and vegetable oil together. Add sesame seeds, poppy seeds, sugar, onion and paprika. Set aside. In medium saucepan, add oil over medium heat. Add Almond Accents and cook over low heat until golden. Remove from heat and let cool. In large bowl, combine spinach with Almond Accents and cranberries. Toss with dressing just before serving.

Makes 8 servings

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