



## Spinach Salad with Candied Almonds

- 1 Tbsp. Dijon-style mustard
- 1/2 tsp. finely minced garlic
- 2 Tbsp. freshly squeezed lemon juice (from about 1/2 lemon)
- 1 tsp. white wine vinegar
- 1 tsp. sugar
- 1/2 cup extra-virgin olive oil
- 1 (5-ounce) bag baby spinach
- 1/4 cup Almond Accents Butter Toffee Glazed or Original Oven Roasted sliced almonds
- 1/2 cup dried cranberries or other fresh berries
- 4 ounces fresh goat cheese, crumbled

Place mustard and garlic in a medium bowl. Gradually whisk in lemon juice, vinegar and sugar, making a smooth mixture. Gradually whisk in olive oil. Place spinach, candied almonds, cranberries or berries and goat cheese in a large bowl. Toss lightly with dressing and serve immediately. Sprinkle with Almond Accents.

Serves: 4

Nutritional Information Per Serving: 350 Calories; 28 g fat; 22 mg cholesterol; 224 mg sodium; 17 g carbohydrate; 4 g fiber; 12 g protein



Preparation Time : 10  
minutes

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