

## Spinach, Strawberry, Orange, and Pecan Salad

### Per person:

- 1 c. spinach, packed
- ¼ c. strawberries, chopped
- ¼ c. mandarin oranges, or orange segments
- 2 T. honey roasted pecans\*
- 1-2 T. Orange Balsamic Vinegar dressing

Add desired amount of dressing to a mixing bowl large enough to accommodate mixing a salad. Add spinach, strawberries, oranges, and pecans. Toss salad together, ensuring all ingredients are well combined and spinach leaves are coated in dressing. Serve immediately.

*This recipe makes one generous salad portion, intended as an appetizer. Multiply as necessary for the number of people you are serving. Add protein for a complete meal.*

\*To make honey roasted pecans:

- 1 c. pecans
- 1 T. honey, warm and runny
- Freshly ground sea salt, to taste

Add pecans and warm honey to a container with a lid or zip top bag. Close container or bag, then shake well, until all pecans are covered in honey. Place on a baking sheet lined with a silicone backing mat or wax paper. Season liberally with sea salt. Bake at 300 degrees for 8-12 minutes, or until just beginning to turn golden. Remove from oven and let cool before using.