



Spinach-Apple Salad with Maple Vinaigrette

Maple Cider Vinaigrette Ingredients: 1/3 cup apple cider vinegar, 2 Tbsp pure maple syrup, 1 Tbsp Dijon mustard, 1/4 tsp kosher salt, 1/4 tsp pepper, 2/3 cup olive oil

Sugared Curried Pecans Ingredients: 1 (6oz) package pecan halves, 2 Tbsp butter, melted, 3 Tbsp sugar, 1/4 tsp ground ginger, 1/8 tsp curry powder, 1/8 tsp kosher salt, 1/8 tsp ground red pepper

Salad Ingredients: 1 (10oz) package fresh baby spinach, thoroughly washed, 1 Gala or Granny Smith apple, thinly sliced, 1 small red onion, thinly sliced, 1 (4 oz) package crumbled goat cheese (I used mild)

Instructions:

Prepare Pecans: Preheat oven to 350 degrees. Toss pecans in butter. Stir together sugar and next 4 ingredients in a bowl; add pecans, tossing to coat. Spread in a single layer in a nonstick aluminum foil lined pan. Bake 10 to 13 minutes or until lightly browned and toasted. Cool in pan on a wire rack 20 minutes; separate pecans with a fork.

Prepare Vinaigrette: Whisk together cider vinegar and next 4 ingredients. Gradually whisk in oil until well blended.

Prepare Salad: Combine spinach and next 3 ingredients in a bowl. Sprinkle with pecans. Serve salad with prepared vinaigrette.

Note: Pecans may be made up to 1 week ahead. Store in an airtight container. Vinaigrette may be made up to 3 days ahead. Cover and chill until ready to serve.