

Warmed Spinach Salad

(C, D, E, G, N, S, V)

Ingredients

2 tbsp slivered almonds
6 cups washed spinach
2 tbsp raisins, currents or cranberries
1 tbsp red wine vinegar
½ tsp sea salt
¼ tsp pepper
¼ cup extra virgin olive oil

Directions

1. Roast almonds in a pan on the stove, toast until gently browned
2. In a large mixing bowl add spinach with dried fruit and almonds on top
3. In a small sauce pan, bring vinegar, salt and pepper to a gentle boil
4. Remove from heat wait a minute and add oil, mixture should not be boiling
5. Pour warm dressing over spinach and toss
6. Serve immediately

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