

Cranberry Spinach Salad: Recipe

Written by Kai Neighbors

Are you tired of making the same old salad? Looking for a new recipe for your next dinner party? You need to try this Cranberry Spinach Salad. It's not only easy, but delicious too!



Cranberry Spinach Salad

(Recipe adapted from [Allrecipes](#))

Ingredients:

- 1 tablespoon butter
- 3/4 cup almonds, blanched and slivered
- 1 pound spinach, rinsed and torn into bite-size pieces
- 1 cup dried cranberries or raisins
- 1/2 cup reduced fat feta cheese crumbled
- 2 tablespoons toasted sesame seeds
- 1/2 cup white sugar
- 2 teaspoons minced onion
- 1/4 teaspoon paprika
- 1/4 cup white wine vinegar
- 1/4 cup cider vinegar
- 1/2 cup vegetable oil

Directions:

In a medium saucepan, melt butter over medium heat. Cook and stir almonds in butter until lightly toasted. Remove from heat, and let cool.

In a medium bowl, whisk together the sesame seeds, sugar, onion, paprika, white wine vinegar, cider vinegar, and vegetable oil. Toss with spinach just before serving.

In a large bowl, combine the spinach with the toasted almonds, raisins and feta cheese.

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