

Spinach Salad with Maple-Orange Vinaigrette

The maple-orange vinaigrette for this salad is extremely versatile. Toss it with spring greens, grilled chicken and toasted almonds for a light and satisfying dinner salad.

- 1 orange
- ½ cup thinly sliced red onion
- ¼ cup white balsamic vinegar
- ½ cup extra virgin olive oil
- ¼ cup pure maple syrup
- 1 teaspoon garlic paste (or finely minced garlic)
- pinch of salt
- cracked black pepper, to taste
- ½ pound baby spinach
- 2 slices bacon, cooked and chopped
- candied pecans (optional)

Zest the orange and place zest in a small mixing bowl, reserve the orange.

Cut the remaining peel off the reserved orange, halve lengthwise then cut into quarter-inch slices. Place orange slices in a salad bowl along with the onion slices.

In the bowl with the orange zest, add the vinegar, olive oil, maple syrup and garlic paste; whisk together and season with salt and pepper to taste. Pour half the dressing over the orange and onion slices and let sit for at least 10 minutes.

Just before serving, add the spinach and bacon to the salad bowl with the marinated orange and onion slices. Toss to coat, adding more dressing if needed. Serve with candied pecans if desired.

Serves 4 to 6