Citrus Spinach Salad

Serves 4-6

Ingredients

- 2 oranges, zested and juiced
- 2 Tbsp balsamic vinegar
- 2 Tbsp honey
- 1 clove garlic, peeled
- ¾ tsp salt
- ¾ tsp black pepper
- ¾ cup extra virgin olive oil
- 10-12 oz fresh spinach

Preparation

In a blender, combine the orange zest, orange juice, balsamic vinegar, honey, garlic, salt, and pepper. Blend until smooth. With the blender running, add the olive oil in a steady stream until combined. Transfer to a container and store in the refrigerator. To serve, toss enough vinaigrette to coat the spinach. Add grilled or baked chicken breast or shrimp to make a meal.

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