

# Cherry Orange Christmas Salad

**Serves:** 4 to 6

## **Salad Ingredients:**

5 ounces baby spinach leaves, roughly chopped

1/3 cup dried cherries

2 oranges, peeled and cut into sections (zest one of the oranges first for the vinaigrette)

1/3 cup walnuts, chopped

1/4 cup blue cheese crumbles

1/4 cup red onion, thinly sliced

Cider Orange Vinaigrette

Kosher salt

Black pepper

## **Vinaigrette Ingredients:**

1/4 cup extra-virgin olive oil

1 1/2 tablespoons cider vinegar

1 teaspoon orange zest

1 teaspoon honey

3/4 teaspoon kosher salt

1/4 teaspoon black pepper

## **Directions:**

Place the vinaigrette ingredients in a small bowl and whisk vigorously until well combined and emulsified, about 1 minute. Place the red onion slices in the vinaigrette and let them marinate for 20 minutes.

In a large bowl, add the spinach and top with most of the dried cherries, orange sections, walnuts and blue cheese, reserving a small amount of each ingredient to garnish the salad.

Remove the onions from the vinaigrette and scatter them around the greens. Add all the vinaigrette to the salad and toss until evenly coated.

Serve immediately, in a bowl or on a serving platter, garnished with the reserved cherries, oranges, walnuts and blue cheese.