

Spinach and Apple Salad

Recipe By Marnie Levy



Cooking and Prep:  10
m

Serves:  10

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Purim

Diet: Vegetarian, Low Carb,

Pescetarian

Source: Whisk by Ami

Magazine

Ingredients (12)

Salad

- 1/4 cup "Smokey Bits" such a Quality Choice brand
- 1 red onion, very thinly sliced
- 2 red-skinned apples
- juice from 1 lemon

3 bags baby spinach, washed and checked

Dressing

1/4 cup Tuscanini Apple Cider Vinegar

1 teaspoon black pepper

1/4 cup sugar

3/4 cup vegetable or Gefen Extra Light Olive Oil

1/4 teaspoon sweet paprika

1 and 1/2 teaspoons Haddar Kosher Salt

1/4 medium-sized sweet onion

Start Cooking

For the Salad

1. Combine all dressing ingredients in blender or food processor and pulse until thoroughly combined.
2. Finely chop apples. Squeeze lemon on top to keep from browning.
3. Toss dressing with spinach, apples, and onion. If using less than 3 bags of spinach, you will have extra dressing.
4. Top with Smokey Bits before serving.