

SPINACH SALAD WITH RAISINS

Ingredients:

- 2 cups or 1, 6-ounce bag of baby spinach leaves
- 1 tablespoon olive oil
- 1 peeled and minced garlic clove
- ¼ teaspoon kosher salt
- pinch black pepper
- 1 tablespoon vinegar (any kind you like)
- ¼ cup coarsely chopped toasted pecans*
- ¼ cup raisins (any color)
- ¼ cup crumbled feta, blue cheese, or grated Parmesan cheese

Directions:

1. Put the spinach in the salad bowl and set aside.
2. Mince garlic. Chop and toast pecans in a skillet on medium heat until fragrant, about 3-5 minutes.
3. Using the same skillet, turn the heat to medium-low. Add the oil and garlic and cook until the garlic is sizzling and fragrant, about 1 minute. Add the salt, pepper, and vinegar to the pan.
4. Carefully pour the hot dressing over the spinach. Add the remaining ingredients and toss. Serve right away.

***If you or anyone you're serving is allergic to pecans, skip them or swap in something else crunchy like sunflower seeds.**