Spinach Salad with Beets and Oranges



*“Naturally Grown, Locally Fresh”*

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# Ingredients:

2 Navel oranges ¼ Cup Raspberry Vinegar

6 Cups Torn Spinach ¼ Cup minced fresh chives

3 Cups shredded peeled beets – About 6 Large Peeled (I keep them in cold water until ready to peel)

1 Tablespoon EVOO (Extra Virgin Olive Oil)

2 Tablespoons diced Shallots

¼ teaspoon freshly ground pepper

¼ cup chopped walnuts

Salt to taste

# Directions: Peel oranges and cut each crosswise into 5 slices.

Place spinach on a large a large platter. Spoon beets onto spinach, and arrange orange slices on beets.

Heat oil in a nonstick skillet over medium high heat. Add shallots and sauté 1 minute or until tender. Stir in vinegar and pepper, drizzle over salad.

Sprinkle with chives and walnuts

**Hint:** To give some additional flavor top with Feta or Blue cheese.