

Delicious as it Looks



Toasted Sesame Spinach Salad

serves 4

Ingredients

2 tablespoons sesame seeds
3 tablespoons grapeseed oil
2 tablespoons balsamic vinegar
1 tablespoon gluten-free, reduced-sodium tamari sauce
2 teaspoons toasted sesame oil
5 oz. fresh baby spinach

Directions

1. Add the sesame seeds to a small, dry nonstick skillet and cook over low heat, stirring occasionally until lightly golden. Remove seeds to a plate and spread out to cool.
2. Meanwhile, in a container with a tight-fitting lid, combine the grapeseed oil, balsamic vinegar, tamari sauce and sesame oil. Shake vigorously.
3. Toss dressing with spinach and sprinkle with sesame seeds. Serve.