

Mandarin Spinach Salad with Fresh Orange Vinaigrette

For the salad:

- 1 (6 oz.) bag of fresh baby spinach, rinsed and spun dry
- 1 (14 oz.) can mandarin oranges, well drained
- 1 (6 oz.) carton fresh blueberries, rinsed and drained
- sliced almonds

For the vinaigrette:

- 1/4 cup extra virgin olive oil
- 2 tablespoons orange juice
- 2 tablespoons red wine vinegar
- 1 heaping teaspoon orange zest
- 1 teaspoon honey
- 1/4 teaspoon (rounded) table salt, or to taste
- 1/4 teaspoon jarred minced roasted garlic or equivalent
- freshly ground black pepper, to taste

- 1.** Combine all ingredients for vinaigrette in a lidded jar and shake well to combine. Refrigerate until needed.
- 2.** In a large serving bowl, combine spinach, oranges, and blueberries. Toss gently to combine. Sprinkle with almonds and serve with vinaigrette.

Yesterfood.blogspot.com