

Spinach Salad w/ Walnuts & Feta w/ Rose Petals

Also Known As

Course	Yield	Type of Food	Main Ingredient
Salad	6 servings		

Comments

This delicious salad is a favorite of mine that my wife introduced me to. Susan is quite comfortable in the kitchen and keeps me on my toes.

Prep Time 20 minutes	Cooking Time	Ethnic Origin American
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1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

Measure	Pre-Heat?	Ingredient	Temperature	Measure	Grease Pan?	Ingredient
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6 oz		fresh spinach (6 cups) pieces				
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1 cup		walnuts				
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8 oz.		feta cheese				
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1 medium		red onion				
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salt & pepper to taste

Dressing

6 oz.		garlic chive vinegar				
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4 oz.		extra virgin olive oil				
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rose petals for garnish

Instructions

Wash & dry spinach.

Peel and thinly slice red onion and pull apart into rings.

Combine dressing ingredients in crouette.

Add to spinach and onions then toss lightly.

Add walnuts, feta crumbled, & garnish with rose petals.

Toss lightly and serve.