



Cranberry Spinach Salad

- 1 1/2 teaspoons butter
- 1/4 cup slivered almonds
- 1/2 pound fresh spinach
- 1/2 cup dried cranberries
- 1 tablespoon toasted sesame seeds
- 1 1/2 teaspoons poppy seeds
- 1/4 cup white sugar
- 1 teaspoon onion powder
- 1/8 teaspoon paprika
- 2 tablespoons white wine vinegar
- 2 tablespoons cider vinegar
- 1/4 cup vegetable oil

1. In a medium saucepan, melt butter over medium heat. Add slivered almonds and stir until lightly toasted. Let toasted almonds cool.
2. **Separate and hold individual spinach leaves under cold running water while rubbing with tip of fingers. Once clean, dry spinach leaves using a clean paper towel.** In a large bowl combine spinach, dried cranberries, and toasted almonds.
3. In a medium bowl, whisk together the sesame seeds, poppy seeds, sugar, onion, paprika, white wine vinegar, cider vinegar, and vegetable oil.
4. Toss with spinach before serving.
5. **If you are not going to serve right away, cover the bowls with plastic wrap and place on the top shelf of the refrigerator.**



Additional Food Safety Notes Related To This Recipe

- When storing in the refrigerator, place fresh produce on separate shelves or in produce bins away from raw meats, poultry, and seafood. Be sure the refrigerator is 40oF. or below.
- Clean and sanitize the cutting board before and after each use. It is a good idea to have two separate cutting boards in the kitchen. One can be used for raw meats, poultry, and seafood while the other is used for fresh produce and breads.
- Be sure to clean and sanitize sink before you wash your produce.
- Wash hands correctly
 - Moisten hands with warm water and apply soap.
 - Rub hands together for 20 seconds. Don't forget to use a soft brush to clean your nails and nail beds.
 - Rinse hands and dry with a clean towel.
- Keep food out of the “Danger Zone”.
 - Fresh produce should not be out of the refrigerator for longer than 2 hours.
 - You have 1 hour to put any leftovers into the refrigerator.
- When storing leftovers, divide into small portions and place into a clean, airtight storage container. Do not forget to label the container with the name and the date. Store in the refrigerator no more than 3 days.

Recipe Source

<http://www.ireallylikefood.com/759996485/cranberry-almond-spinach-salad/>