

Spinach and Goat Cheese Salad with Warm Balsamic Vinaigrette

Serves 12

Vinaigrette:

1/2 cup balsamic vinegar
1 1/2 tbsp Dijon mustard
1 1/2 tbsp honey
3/4 tsp poppy seeds
1 cup extra virgin olive oil

Salad:

3 pounds fresh spinach, torn with coarse stems removed
3 cups roasted red bell peppers
6 oz. goat cheese, crumbled (approx. 2 cups)
1 large red onion, halved and thinly sliced

Warm vinaigrette: Combine vinegar, mustard, honey, and poppy seeds in a small sauce pan. Whisk in oil and bring to a boil over medium-low heat. Remove from heat.

Salad: Arrange spinach on plate and drizzle with warm vinaigrette. Top with red pepper strips, goat cheese, and slices of red onion.