

Mandarin Almond Spinach Salad

Prep Time: 1 hour



Ingredients:

3 cups	spinach
3	green onions, chopped
1	small can mandarin orange segment, drained and chilled
1	large avocado, cut into pieces
1/2 cup	sliced or slivered almonds
1/4 cup	grated Parmesan cheese
2 tablespoons	apple cider vinegar
1/4 cup	extra virgin olive oil
1/2 teaspoon	salt
1 tablespoon	brown sugar

Directions:

Dissolve brown sugar, apple cider vinegar, olive oil, and salt in a small container and refrigerate for 1 hr.

Rinse spinach and place in a large bowl. Add green onion, mandarin oranges, avocado pieces, almonds, and Parmesan cheese. Drizzle with dressing just before serving and toss everything together.