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# *Apricot-Spinach Salad*

**Prep Time:** 25 mins

**Rest Time:** 2 h

**Total Time:** 25 mins

## **Ingredients**

- 1 can(s) beans, black, (15 ounces) rinsed and drained
- 1/2 cup(s) apricot(s), dried, snipped
- 1 medium pepper(s), red, bell, or yellow sweet pepper, cut into strips
- 1 scallion(s) (green onions), thinly sliced
- 1 tablespoon cilantro, snipped
- 1 clove(s) garlic, minced
- 1/4 cup(s) apricot nectar
- 2 tablespoon oil, salad
- 2 tablespoon vinegar, rice
- 1 teaspoon soy sauce, reduced-sodium
- 1 teaspoon ginger, fresh, grated
- 4 cup(s) spinach, shredded



## **Recipe Tip:**

Chill 2 to 24 hours.

## **Preparation**

1. In a medium bowl, combine black beans, apricots, sweet pepper, green onion, cilantro, and garlic. In a screw-top jar, combine apricot nectar, oil, rice vinegar, soy sauce, and ginger. Cover and shake well. Pour over bean mixture; toss gently to coat. Cover and chill for 2 to 24 hours.
2. To serve, arrange spinach in a salad bowl. Top with black bean mixture.