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Apple-Spinach Salad With Thyme-Dijon Vinaigrette

Prep Time: 20 mins

Total Time: 20 mins

Ingredients

- 4 cup(s) spinach, baby
- 1 medium apple(s), Granny Smith, cored and sliced
- 1/4 cup(s) onion(s), red, thin wedges
- 2 tablespoon cherries, dried, snipped
- 1/2 cup(s) cheese, feta, crumbled, (optional)
- 1/4 cup(s) oil, olive
- 1/4 cup(s) vinegar, balsamic
- 2 teaspoon thyme, fresh
- 1 teaspoon mustard, dijon-style
- 1/4 teaspoon salt

Recipe Tip:

Make-Ahead Directions: Prepare the vinaigrette as directed. Cover and chill for up to 1 week. Serve the leftover vinaigrette with a tossed vegetable salad.

Preparation

Apple-Spinach Salad:

In a large bowl, toss together spinach, apple, onion, and cherries. Shake Thyme-Dijon Vinaigrette; drizzle onto salad. Toss to coat. If desired, top each serving with cheese. Makes 4 (1-cup) servings.

Thyme-Dijon Vinaigrette:

In a screw-top jar, combine 1/4 cup olive oil, 1/4 cup white or regular balsamic vinegar, 2 teaspoons snipped fresh thyme or 1/2 teaspoon crushed dried thyme, 1 teaspoon Dijon-style mustard, and 1/4 teaspoon salt. Cover and shake well to mix. Chill until ready to serve. Makes 2/3 cup.