



SPINACH SALAD WITH WARM PECAN VINAIGRETTE

INGREDIENTS

a bunch of spinach leaves, chopped if too large
3 T extra virgin olive oil
4 stalks green garlic or 3 cloves garlic, finely chopped
1/4 cup pecans, coarsely chopped
1.5 T balsamic vinegar
1 t salt
1/4 t pepper



DIRECTIONS

Heat oil in a small heavy skillet over moderate heat. Add garlic and nuts and cook, stirring, until garlic is golden. Stir in vinegar, salt, and pepper. Pour hot vinaigrette over greens and toss to combine.