

WARM SPINACH & SAVOY SALAD WITH BACON VINAIGRETTE

INGREDIENTS

1 large Shallot, finely
diced

2 Tablespoons Fennel &
Black Pepper Bacon
Skillet Spread

2 Tablespoons Sherry
Vinegar

1 Tablespoon Dijon
Mustard

½ Cup Blended Oil or
Light Olive Oil or Bacon
Grease

1 head Savoy Cabbage,
roughly chopped into 1
inch squares

Couple handfuls of
Spinach leaves

1 Apple, sliced into half-
moons

1 Cup Milo, Quinoa or
other grain, cooked

Hepp's Smoked Salt (any
variety)

DIRECTIONS

Break up the Cabbage in a serving bowl so that there are no large cubes and combine with Spinach and grains.

Heat a sauté pan over medium heat and cook the Shallots in the oil or grease until translucent, about 5 minutes.

Add Sherry Vinegar, Bacon Spread and Dijon and use a whisk to combine.

When hot pour over the salad ingredients and use tongs to mix thoroughly.

Add slices of Apple and sprinkle with Smoked Salt to garnish.