

Asian Spinach & Citrus Salad

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 15 minutes

Making the Vinaigrette

Start by finely mincing the shallots, ginger and garlic. Add to a mixing bowl.

Next add the rice wine vinegar, sugar and then whisk in the oils and season with salt and pepper.

Step 1: Making the Vinaigrette

- 1 tbsp minced shallots
- 3 tbsp rice wine vinegar
- 1 small clove garlic
- 1 tsp minced fresh ginger
- 1 tsp sugar
- 5 tbsp grapeseed or vegetable oil
- 1/8 tsp sesame oil (or to taste)
- salt & pepper to taste

Cutting the Orange & Avocado

Peel and cut the oranges into pieces. Then cut the avocado in half, remove the pit and then cut into slices.

Step 2: Cutting the Orange & Avocado

- 1 navel or blood orange
- 1 avocado

Dressing the Salad

Toss the spinach with the vinaigrette and add onto four plates.

Then garnish with the orange, avocado and sprinkle with slivered almonds.

Step 3: Dressing the Salad

- 4 cups washed baby spinach leaves