



# WILD BLUEBERRY VINAIGRETTE SPINACH SALAD



SERVES: 4 | PREP TIME: 5M | COOK TIME: 0M

DAIRY FREE GLUTEN FREE PALEO VEGETARIAN

## INGREDIENTS:

For the Vinaigrette:

½ Cup Crofter's Organic Just Fruit Wild Blueberry Fruit Spread

½ Cup Fresh Blueberries

¼ Cup Balsamic Vinegar

2 Tbsp Raw Honey

1 Tbsp Lemon Juice

½ Cup Olive Oil

Pinch of Salt & Pepper

For the Salad:

Fresh Baby Spinach

Feta Cheese

Chopped Walnuts

Fresh Blueberries

## DIRECTIONS:

1. In a blender, combine the fresh blueberries, Crofter's Organic Just Fruit Wild Blueberry Fruit Spread, vinegar, honey, lemon juice, salt and pepper. Blend on low to mix the ingredients thoroughly.
2. With the blender running, carefully pour in the olive oil and continue to blend until completely emulsified and creamy (about 20-30 seconds).
3. On a bed of fresh baby spinach sprinkle chopped walnuts, crumbled feta cheese and fresh blueberries then drizzle the homemade Wild Blueberry vinaigrette on top. Enjoy!