

FETA AND WALNUT SPINACH SALAD WITH BASIL DRESSING

- 1 bunch fresh spinach, torn into bite-size pieces
- 1 small avocado, thinly sliced
- ½ medium-size red onion, thinly sliced
- ½ cup crumbled feta cheese (about 4 ounces)
- ½ cup coarsely chopped walnuts

6 servings

Toss spinach, avocado, onion, feta and walnuts in large bowl. Pour Basil Dressing over and toss. Serve immediately.

Basil Dressing

- ½ cup olive oil
- ¼ cup red wine vinegar
- 1 tablespoon dried basil, crumbled
- 2 teaspoons sugar
- 2 large garlic cloves, minced
- ½ teaspoon salt
- ½ teaspoon freshly ground pepper

Makes about $\frac{3}{4}$ cup

Combine all ingredients in blender or processor and mix well. Store in jar with tight-fitting lid in refrigerator. Shake Basil Dressing well before using.

+ mushroom or palm hearts or cherry tomatoes
or asparagus