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Spinach & Herb Green Apple & Celery Salad

Salad:

2 Large Granny Smith Apples; Peeled, Quartered and Cored

1 Large Celery Bunch, with Leaves

1 Pack Baby Spinach Leaves

$\frac{3}{4}$ Cup Pecans, Toasted and Chopped

2 Tbsp. Spinach & Herb Seasoning

Dressing:

$\frac{1}{4}$ Cup Fresh Lemon Juice

2 Tbsp. Dijon Mustard

1 Tbsp. Spinach & Herb Seasoning

$\frac{2}{3}$ Cup Olive Oil

Prepare the dressing in a medium bowl. Whisk lemon juice, Dijon mustard and Spinach & Herb Seasoning together; then whisk in the oil a little at a time. Set aside. The dressing will keep, covered, in the refrigerator for several days. Trim the celery leaves and chop sufficient to make 1 cup. Slice the stalks thinly on the diagonal. Place the celery pieces in a bowl of cold water. Slice each quarter of the apples into thin slices. Drain the celery, pat dry with paper towels. In a large bowl, toss the apple, celery, spinach, pecans and dressing.



Spinach & Herb Mix Recipe