

Spinach Salad with Peaches

Serves four

12 oz. baby spinach leaves
2 white peaches, peeled (1 1/2 cut into thin strips - reserve the other 1/2 for the dressing)
1/2 small red onion, sliced
1-cup walnuts
1/2 cup granulated sugar
1/4 cup crumbled blue cheese

FOR THE DRESSING:

1 lime, juiced
1/4-cup oil
1/4 cup white vinegar
3 tablespoons granulated sugar
The remaining 1/2 white peach mashed

Place the walnuts and the granulated sugar in a large skillet.

Cook, on medium heat, shaking the pan until the sugar is melted and the walnuts are coated evenly. Be careful not to burn the nuts as they will burn very quickly. Keep a close eye on your pan. You should be done in 5 to 7 minutes. Cool completely.

Whisk together the lime juice with the oil and vinegar. Whisk in the sugar and the mashed peaches until you have a smooth dressing.

Place the spinach, onions and peaches in a bowl. Add the walnuts. Drizzle with the dressing and toss well. Serve sprinkled with crumbled blue cheese.