



## Spinach Cranberry Salad with Sesame Seed Vinaigrette

M-002-50

Salad, Salad Dressings and Relishes

G4G Color Code

Green

Sodium Code

Low

Temperature

300°F (149°C)

Yield

100 Portions

Each Portion

1 cup (1-¼ oz) Spinach Salad & 1 Tbsp (½ oz) Sesame Seed Vinaigrette Dressing

Pan Size and Number

18 x 26-Inch Sheet Pan (1)

Time

6 min.

Nutrition Facts

Calories 124

Carbohydrates 13 g

Sugars\* 9 g

Protein 2 g

Fat 8 g

Saturated Fat 1.0 g

Cholesterol 0 mg

Sodium 29 mg

Calcium 57 mg

Fiber 1.8 g

### Ingredients

Item	Measure	Weight	Approx issue
ALMONDS, SLIVERED, BLANCHED	1 qt	1 lb 3 oz	
SUGAR, GRANULATED	2-½ cups	1 lb 2 oz	
VINEGAR, WHITE WINE	1-¼ cups	10-½ oz	
VINEGAR, APPLE CIDER	1-¼ cups	10-½ oz	
SESAME SEEDS, TOASTED	⅔ cup	3-½ oz	
ONIONS, FRESH, MINCED	¼ cup	2 oz	2-¼ oz
POPPY SEEDS	⅓ cup	1-¾ oz	
PAPRIKA, GROUND	1-¼ tsp	0.10 oz	
OIL, OLIVE, EXTRA VIRGIN	2-½ cups	1 lb 3 oz	
SPINACH, FRESH, BABY	7-½ gal	5 lb	
CRANBERRIES, DRIED, SWEETENED	1-¼ qt	1 lb 8 oz	

### Directions

1. In accordance with Armed Forces food safety protocol, reference the Produce Guideline Card for specific wash, sanitize, rinse and handling instructions for each fruit/vegetable in the recipe; this is critically important to ensure the safety of this food.
2. Spread almonds in a single layer on one (18 x 26-inch) sheet pan. Using a convection oven, bake at 300°F (149°C) on high fan, closed vent for 5 to 7 minutes until lightly toasted. Quickly remove pan from oven. Immediately transfer almonds from sheet pan; allow to cool on a separate pan for use in Step 5.
3. In a mixing bowl, using a wire whisk, blend the sugar, white wine vinegar, apple cider vinegar, sesame seeds, onions, poppy seeds and paprika until the ingredients are combined and the sugar has dissolved into the liquid ingredients.

4. Using the wire whisk, in a steady stream, gradually pour the olive oil into the vinegar mixture whisking constantly until the dressing is completely emulsified and well blended. Transfer to serving pan; cover. CP: Refrigerate for cold service at 41°F (5°C) or lower.
5. In a large mixing bowl, combine the spinach with the cranberries and almonds. Toss lightly but thoroughly. Transfer to serving pans; cover. CP: Refrigerate at 41°F (5°C) for cold service.

### Recipe Notes

1. In Step 2, the slivered, blanched almonds may be toasted in the oven, in advance, before the preparation of this recipe, and stored in an air-tight container for 5 to 7 days.
2. In Step 2, 1 lb 3 oz (1 qt) dry roasted, unsalted, slivered almonds may be substituted for the blanched, slivered almonds.
3. In Step 3, if unable to procure or if the white wine vinegar is unavailable, the apple cider vinegar may be increased to 2-½ cups (total) as a substitution for the white wine vinegar.
4. In Step 3, if pre-toasted sesame seeds are unavailable, ⅔ cup of raw, untoasted sesame seeds may be substituted. Place sesame seeds on a half sheet pan. Using a non-preheated convection oven, bake at 300°F (149°C) on low fan, closed vent for 5 to 7 minutes, stirring occasionally until lightly toasted. Quickly remove pan from oven. Immediately transfer sesame seeds from sheet pan; allow to cool on a separate pan.
5. In Step 3, ¼ cup of yellow, Spanish onions were used to develop this recipe. As an alternative substitute, ¼ cup of red onions may be used to provide a more enhanced color to the dressing and the overall recipe.
6. This salad would make a nice entrée salad as well. For entrée portioning, increase 1-½ cups spinach mixture and top the salad with grilled or baked chicken, fish or tofu.
7. \* Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar combined.
8. Original recipe number: M-002-03