



*Recipes for Every Season*

# WARM SPINACH SALAD

**Side Dish | Preparation Time: 30 minutes | Serves: 8 | Difficulty: Easy**

Fresh baby spinach is tossed with diced pears, dried cherries, along with goat cheese is finished with a warm bacon and sherry vinaigrette and tastefully seasoned with Morton's® Fine Sea Salt and black pepper.

## Ingredients:

- 1 lb. baby spinach
- 8 oz. fresh goat cheese
- 2 pears, diced
- ½ cup dried cherries
- 6 slices high quality bacon, cooked, cut in small pieces (reserve excess fat)
- 8 sprigs fresh thyme, cleaned
- 1 large shallot, minced
- 2 tablespoons extra virgin olive oil
- ⅓ cup sherry vinegar
- 1 teaspoon Morton® Sea Salt (Fine or Coarse)
- ½ teaspoon fresh ground black pepper, or to taste



**MORTON®**  
**FINE SEA SALT**

1

Place the spinach, goat cheese, pears and cherries in a large mixing bowl. Season with Morton® Sea Salt (Fine or Coarse) and pepper.



2

Preheat a sauté pan and add the reserved bacon fat and olive oil. Sauté shallots and thyme for one minute. Add the sherry vinegar and remove from heat.



3

Combine hot dressing and salad and mix thoroughly. Adjust seasoning and serve immediately.



