

Harvest Salad

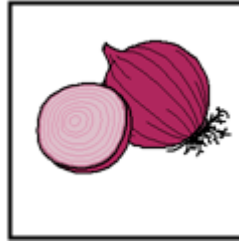
Recipe Courtesy of All Recipes

Photos of recipe available at <https://www.allrecipes.com/recipe/23783/harvest-salad>

Ingredients:



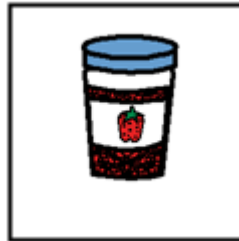
½ cup chopped walnuts



½ red onion, thinly sliced



1 bunch of baby spinach, rinsed



2 tablespoons red raspberry jam



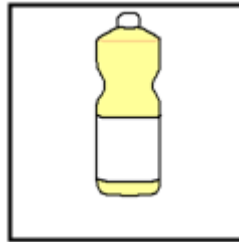
½ cup dried cranberries



2 tablespoons red wine vinegar



½ cup crumbled blue cheese



1/3 cup walnut oil



2 medium tomatoes, chopped



Salt, to taste



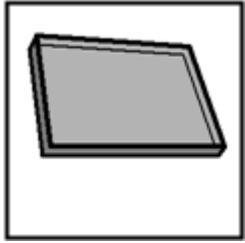
1 avocado, peeled and diced



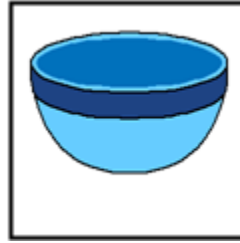
Pepper, to taste

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Supplies Needed:



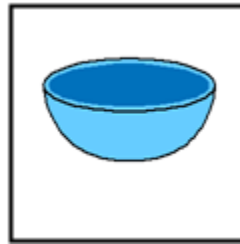
Baking sheet



Big bowl



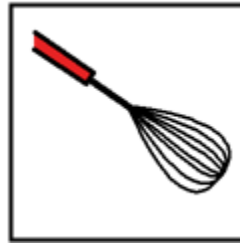
Oven



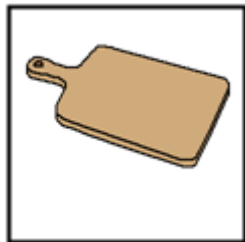
Small bowl



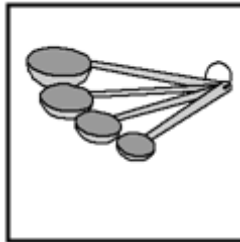
Oven mitt



Whisk



Cutting board



Measuring spoons



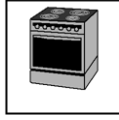
Knife



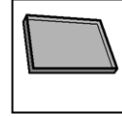
Salad tongs

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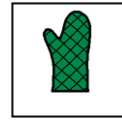
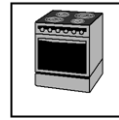
Instructions:



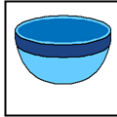
1. Preheat oven to 375F. Ask for help.



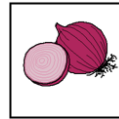
2. Arrange walnuts in a single layer on the baking sheet.



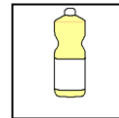
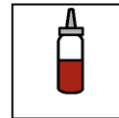
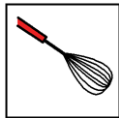
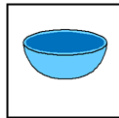
3. Toast walnuts for 5 minutes in the oven. Remove and cool.



4. In a large bowl, toss together the spinach, walnuts,



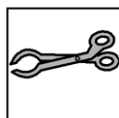
cranberries, blue cheese, tomatoes, avocado, and red onion.



5. In the small bowl, whisk together jam, vinegar, walnut oil



salt, and pepper to make a dressing.



6. Pour dressing over salad. Toss, serve, and enjoy!