



# RASPBERRY VINAIGRETTE & FIELD GREENS SALAD



SERVES: 4 | PREP TIME: 5M | COOK TIME: 0M

GLUTEN FREE PALEO VEGETARIAN

## INGREDIENTS:

Raspberry Vinaigrette:

1 Cup Crofter's Organic Just Fruit Raspberry Fruit Spread

1 Tbsp White Wine Vinegar

1 Cup Extra Virgin Olive Oil

4 Tbsp Raw Honey

Salt & Pepper (To Taste)

1-2 Tbsp Lemon Juice

Salad:

Field Greens

Crumbled Feta

Diced Apple

Dried Cranberries

Walnuts

## DIRECTIONS:

1. In a blender combine all of the ingredients for the vinaigrette and blend on a low setting until vinaigrette is at a smooth consistency.
2. Start building your salad. We chose delicious field greens topped with crumbled feta cheese, walnuts, dried cranberries and diced green apple.
3. Drizzle the fresh raspberry vinaigrette over the field greens salad and serve. Enjoy! Note: Raspberry Vinaigrette can be stored in the fridge for 1-week.