



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### WINTER CRANBERRY SALAD

#### SALAD

4 ounces baby spinach  
½ cup cashews, roasted  
¼ cup dried cranberries  
2 ounces goat cheese

#### SALAD DRESSING

¼ cup olive oil  
2 tablespoons honey  
2 tablespoons freshly squeezed lemon juice  
1 tablespoon poppy seeds

1. In a salad bowl, combine baby spinach, cashews and dried cranberries. Do not add goat cheese yet.
2. In a separate small bowl, combine salad dressing ingredients: olive oil, honey, lemon juice, and poppy seeds. Whisk until well combined.
3. Pour the salad dressing over the salad, and mix. Do not add all the salad dressing at once – add just enough to coat the salad to your taste. Top with crumbled goat cheese.

*[juliasalbum.com/cranberry-spinach-salad-cashews-goat-cheese/#recipe](https://juliasalbum.com/cranberry-spinach-salad-cashews-goat-cheese/#recipe)*