

Beet, Pecans and Goat Cheese Spinach Salad

- 6 cups baby spinach
- 1 1/2 cups quartered cooked beets
- 1/2 cup Maple-Mustard Vinaigrette
- 3 tablespoons chopped toasted pecans
- 2 ounces crumbled goat cheese

Maple-Mustard Vinaigrette

- 1/2 cup walnut oil, or canola oil
- 1/4 cup maple syrup
- 1/4 cup cider vinegar
- 2 tablespoons coarse-grained mustard
- 2 tablespoons soy sauce
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

Toss spinach, beets and Maple-Mustard Vinaigrette in a salad bowl. Top with pecans and goat cheese.
Happy Brunching!

