



## ***FARMERS MARKET***

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Summer Cherry Salad**

**Serves 4 – 6**

#### **Ingredients**

10 oz baby spinach, washed and patted dry  
1 cup cherries, pitted  
1 cup cubed feta or crumbled goat cheese  
1/2 cup shelled walnuts, halved  
4 tbsp extra-virgin olive oil, or to taste  
1 tbsp balsamic vinegar, or to taste  
salt and pepper to taste  
1 tsp honey

Whisk the oil, vinegar, honey, salt and pepper to make the vinaigrette and set aside.

Toast the walnuts in a small skillet for a couple of minutes. If you are feeling fancy, toast them with a bit of sugar until they become caramelized.

Place the spinach in a bowl with the cherries, the cheese, and the walnuts.

Toss with the vinaigrette right before serving.

***Credit: [dinnerinvenice.com](http://dinnerinvenice.com)***