

Spinach Salad w/Chipotle Olive Oil & Vermont Maple Balsamic

16 ounces fresh baby spinach, washed

8 ounces toasted walnuts or other favorite nut

8 ounces sliced roasted red bell pepper

3 hard-boiled eggs, chopped

6 ounces fresh goat cheese, crumbled

Place all ingredients in separate bowls and allow guests to assemble their own custom salads with desired ingredients. Garnish with a vinaigrette made from your favorite O Live Brooklyn Oils and Vinegars. The standard rule of thumb when making a vinaigrette is typically 3 parts of oil to 1 part vinegar, but be creative and formulate to your own tastes! For a heartier salad, add chopped cooked American-style bacon or pancetta.

Serves: 4

Recommended Pairing: O Live Brooklyn Chipotle Olive Oil + O Live Brooklyn Vermont Maple Balsamic Vinegar

Alternative Pairing: O Live Brooklyn Eureka Lemon Olive Oil + O Live Brooklyn Strawberry Balsamic