



# Clementine Avocado Spinach Salad

Makes: 6 servings  
Prep Time: 30 minutes  
Total Time: 30 minutes

## Ingredients

### For the Dressing:

- 2/3 cup extra virgin olive oil
- 1/3 cup white balsamic vinegar
- 2 & 1/2 tbsp honey
- 1 & 1/2 tbsp poppy seeds
- 1 tbsp finely grated ginger or ginger paste
- 1 tsp smooth Dijon mustard
- 1 clove garlic, finely minced
- 1/2 tsp kosher salt
- 1/4 tsp freshly ground black pepper

### For the Salad:

- 8 cups baby spinach
- 6 medium clementines, peeled, halved and cut in 1/4-inch slices
- 1 medium ripe avocado, cored, halved, peeled and sliced into 1/4-inch slices
- 1/2 cup [Easy Candied Pecans](#) or store-bought
- 1/2 cup pomegranate arils or seeds

## Instructions

For the dressing, combine all ingredients in a jar and shake, shake, shake! That's it!

For the salad, place spinach in a large bowl. Top with clementines and avocados. Drizzle lightly with 2-3 tablespoons of the Honey Poppyseed Dressing and toss gently. Top with pomegranate arils and candied pecans. Pass extra dressing at the table.

Recipe from [The Cafe Sucre Farine](#)

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