

## **SPINACH SALAD WITH FETA CHEESE AND SEEDLESS GRAPES**

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Serves 4

### **INGREDIENTS:**

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#### **For the dressing:**

8 cherry tomatoes

1 Tbsp. chopped parsley

1/4 tsp. salt

4 Tbsp. **Pompeian Pomegranate Infused Balsamic Vinegar**

1 Tbsp. feta cheese, crumbled

1 Tbsp. sugar

6 Tbsp. **Pompeian Extra Virgin Olive Oil**

#### **For the salad:**

7 ounces baby spinach leaves

5 Tbsp. toasted pine nuts

1 cup red seedless grapes, cut in half

5 Tbsp. feta cheese, crumbled

### **PREPARATION:**

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#### **To prepare the dressing:**

Place all of the ingredients except the olive oil in a food processor and process for about 30 seconds. Add the oil in a thin stream until it is all incorporated into the dressing. Turn off the processor, transfer dressing to a bowl, and put aside until you are ready to dress the salad.

#### **To prepare the salad:**

In a large bowl, mix the spinach leaves, pine nuts and seedless grapes, and toss with the dressing.

Divide the mixture among four plates, sprinkle with the crumbled feta cheese, and serve.