



[Spinach Salad with Pomegranate Vinaigrette Dressing Recipe](#) Recipe on [Ann's Entitled Life](#)

Prep Time:10 minutes

Ingredients:

- 1/2 cup Pomegranate Juice
- 2 TBSP White Wine Vinegar
- 2 TBSP Olive Oil
- 2 tsp Dijon Mustard
- Dash Salt
- Dash Pepper
- 1 bag Baby Spinach Leaves
- 1 cup Dried cranberries
- 1 cup Walnuts, chopped

Directions:

- In a small container with a lid combine the pomegranate juice, white wine vinegar, olive oil and Dijon mustard; shake to combine.
- Add a dash of salt and pepper; shake again.
- In a large bowl, combine spinach leaves, dried cranberry and walnuts; mix.
- Pour pomegranate vinaigrette dressing over the spinach; toss well until thoroughly mixed.
- Serve.
- Note: I double the pomegranate vinaigrette dressing recipe and reserve half to serve in a shaker bottle for those that would like extra dressing.

Makes 6 servings Spinach Salad with Pomegranate Vinaigrette Dressing