

Kiwi Spinach Salad

Sweet, savory & tangy in 1 bite! Avocado, kiwi & spinach with crispy bacon, Swiss cheese & crunchy almonds. This will be your new seasonal favorite! 6-8 ample servings.

Simple Ingredients

- ½ cup Villa Graziella Organic Extra Virgin Olive Oil + extra to taste.
- 2 tablespoons Villa Graziella Condimento Bianco Balsamico-White Balsamic Condiment
- 10 ounces fresh spinach washed and thoroughly dried.
- 3 medium fresh kiwi fruit peeled & thinly sliced.
- 1 medium fresh avocado peeled & sliced.
- 4 slices of bacon or prosciutto about 2 ½ ounces *-Optional-*
- 1-½ cup Swiss or Emmental cheese, diced.
- 1 tablespoon slivered almonds, pine nuts or chopped walnuts.
- 1 tablespoon fresh lemon juice
- ½ teaspoon sea salt
- 1 teaspoon fresh cracked pepper

Easy Directions

1. Preheat the oven to 375° F.
2. Place bacon on a cookie or baking sheet. Bake for 15 minutes until crispy, do not overcook.
3. Transfer slices to a brown paper bag or paper towel lined plate to drain & cool.
4. Once cool, dice the bacon and set aside.
5. Layer the spinach, avocado & kiwi slices in a large bowl or serving platter.
6. Add the cheese & nuts to the bowl & set aside.
7. Combine the salt, pepper, lemon juice & white balsamic condiment in a small bowl. Slowly whisk in the olive oil until fully combined and an emulsion is created, set aside.
8. Add the bacon to the salad and toss.
9. Taste the dressing & adjust with seasonings and olive oil, toss into the salad.
10. Allow salad to rest for 5 minutes, serve & immediately enjoy!

Helpful Hints

- *Why bake bacon instead of frying it?* We tried this method for the first time, both the fat and the meat cook and crisp evenly. The cleanup is easy too.
- *Why should spinach be thoroughly dry?* Fresh lettuce or any salad greens should be dry enough to “hold” dressing. If wet, the greens repel oil preventing it from coating their leaves. The dressing pools at the bottom of the bowl where the liquid turns leaves soggy.
- *What is an emulsion?* A mixture of 2+ liquids that temporarily fuse as 1 liquid. For an olive oil-based dressing, add olive oil *after* the vinegar or other liquid ingredient. Mix thoroughly in a bowl or shake in a closed jar.
- *Why should the salad sit a few minutes before serving?* Denser ingredients-avocado, kiwi combined with protein-cheese & bacon, and nuts taste even better having “rested” in the dressing before it is eaten.