

Cranberry Avocado Salad with Candied Spiced Almonds & Sweet White Balsamic Vinaigrette

Ingredient

DRESSING:

$\frac{1}{2}$ cup sugar (60g)

$1\frac{1}{2}$ tablespoons poppy seeds

$1\frac{1}{2}$ tablespoons sesame seeds

1 teaspoon paprika

2 teaspoons dried mustard

1 tablespoon minced sweet onion

1 teaspoon sea salt

1 teaspoon freshly ground black pepper

$\frac{1}{2}$ cup white balsamic vinegar (120 ml)

$\frac{1}{3}$ cup vegetable oil (70 ml)

$\frac{1}{3}$ cup extra virgin olive oil (70 ml)

SALAD:

12 ounces baby spinach, arugula, field greens (340g)

1 small bunch cilantro, washed and dried, leaves removed whole from stems

2 medium avocados, peeled and halved

1½ cups dried cranberries (115g)

1½ cups candied spiced almonds (115g) recipe to follow

CANDIED SPICED ALMONDS:

5 cups almonds, sliced, or a 1 pound package (600g)

½ cup sugar (100g)

3 tablespoons butter

2 teaspoons cinnamon

1 teaspoon cumin

1 teaspoons smoked paprika or more to taste

Sea salt

source : allrecipes.com