

Spinach Salad with Papaya Seed Dressing



1 10 ounce bag baby spinach

½ cup mandarin oranges, drained (could also use papaya slices)

1/3 cup chopped macadamia nuts (slightly toasted is nice too)

6 slices cooked bacon, crumbled

¼ cup large red onion, sliced into rings

Papaya Seed Dressing:

¼ cup chopped papaya

2 tbsp papaya seeds

¼ cup cilantro

1 tsp minced ginger

2 tbsp rice wine vinegar

Juice of 1 lime

1-2 tbsp honey or agave nectar (to taste)

¼ cup macadamia nut oil or EVOO

Dressing can be made in advance and chilled in refrigerator. Step 1: Blend all ingredients EXCEPT oil in blender. Step 2: While blender is running, slowly pour in oil and emulsify dressing. If chilled shake then toss with salad before serving.