



# Rainbow Salad

Prep Time: 15 min

Servings: 4

## INGREDIENTS

- 6-8-ounces of baby spinach (a small bag)
- ½ cup shredded carrots (1-2 carrots)
- ½ apple, chopped (to prevent browning, toss chopped apple with a teaspoon of lemon juice)
- ¼ cup dried cranberries

### Orange Vinaigrette Dressing

- 2 tablespoons olive oil
- 1 Tablespoon red wine vinegar
- 1 Tablespoon orange marmalade
- 1 Tablespoon orange

## DIRECTIONS



Start with clean hands!

Wash your hands with soap and water.

1. Wash spinach leaves and add to bowl.
2. Add shredded carrots, chopped apple and dried cranberries to spinach leaves.
3. Add vinaigrette ingredients to small mason jar. Close the lid and shake well to mix. Or, combine dressing ingredients in a small bowl and whisk together with a fork until combined.
4. Drizzle vinaigrette over salad to taste.
5. Toss and serve!