

Spinach Salad with Nectarine, Blueberries, and Lime Balsamic Vinaigrette (from 12 Best Foods Cookbook) **(Good on all days)**

Makes 4 Servings

- 4 cups baby spinach (4 ounces)**
- ¼ cup mint leaves**
Juice of ½ lime
- 2 tsp balsamic vinegar**
- 1 tsp chopped shallot**
- ½ tsp salt**
- 1 tbsp extra-virgin olive oil**
Freshly ground black pepper
- 1 nectarine, thinly sliced**
- ½ cup fresh blueberries**

1. Place all the spinach in a large mixing bowl. Stack the mint leaves and cut them crosswise into thin strips. Toss the mint with the spinach.
2. For the dressing, combine the lime juice, vinegar, shallot, and salt in a small bowl. Whisk in the oil. Season the dressing to taste with pepper.
3. Pour the dressing over the greens, toss to coat lightly. Divide the spinach among 4 salad plates. Fan one-quarter of the nectarine slices on 1 side of the plate. Sprinkle the blueberries over the spinach. Serve immediately.

[Can replace fruits as need be due to seasonal availability]