



Olive on Tap Spinach Salad with Peaches, Pecans and Lemon Poppy Seed Salad Dressing

INGREDIENTS: 3/4 cup pecans * 2 ripe peaches * 4 cups baby spinach, rinsed and dried. For the poppy-seed salad dressing: 3/4 cup Olive on Tap Lemon or Lemon Pepper Olive Oil * 1/4 cup fresh squeezed lemon juice * 1 Tbsp mustard * 1 Tbsp honey * 1 Tbsp poppy seeds

Use 1/4 cup of this dressing in this recipe

Put everything into a jar and blend with an immersion blender, or shake vigorously. You can also use a food processor or a blender to get a good emulsion, too, but an immersion blender is the easiest. Taste to adjust any of the ingredients. Store covered in the refrigerator for up to 2 weeks. Extra dressings: Use this same formula with other citrus like pink grapefruit, lime, orange, or blood orange. Add 1/4 cup of buttermilk or sour cream to this recipe for a creamy lemon poppy seed dressing.

FYI: These are also great on Chicken, Shrimp and scallops.