

Salad of Baby Greens with Roasted Red Peppers, Figs and Pistachios

Prep time:

20 minutes

Yields:

4 servings

Ingredients:

- 8 oz. baby greens
- 2 tablespoons balsamic vinegar
- 1 tablespoon maple syrup
- 2 oz. olive oil
- salt and pepper to taste
- ½ cup roasted red peppers, diced
- ½ cup fresh or dried figs, quartered
- ½ cup pistachios, shelled and toasted

Directions:

In a mixing bowl combine balsamic and maple syrup, whisk in olive oil and season with salt and pepper. Add spinach, peppers, figs and pistachios. Toss to combine.