

SPINACH SALAD WITH ALMONDS AND PARMIGGIANO

(adapted from Everyday Food, June 2010)

1/3 cup slivered almonds
3 Tbs olive oil
2 tsp fresh lemon juice
2 tsp balsamic vinegar
salt and freshly ground pepper
1 bunch baby spinach
1/3 cup shaved parmiggiano-reggiano cheese

Toast the almonds in a 350 F oven or on a dry, non-stick skillet, until fragrant and light brown. Do not let them burn. In a large bowl, combine almonds, oil, lemon juice and balsamic vinegar; season with salt and pepper.

Add the spinach and half the cheese, toss well to coat them with the dressing. Add the remaining of the cheese on top, and serve immediately.