

## SPINACH SALAD WITH GRAPE TOMATOES AND BLACK WALNUTS

*(from the Bewitching Kitchen)*

*for the dressing*

*2 tbsp champagne vinegar*

*1 medium shallot, very finely minced*

*1 tbsp creme fraiche*

*1 tbsp Dijon mustard*

*1/2 tsp kosher salt*

*1/4 cup extra virgin olive oil*

*for the salad:*

*fresh baby spinach leaves*

*grape tomatoes, cut in half*

*black walnuts*

*salt and pepper to taste*

*In a large bowl whisk together the shallots, vinegar, creme fraiche, Dijon mustard and salt. Slowly whisk in the olive oil to make a creamy dressing. Reserve.*

*Toast the black walnuts lightly. Assemble the salad, and drizzle the prepared vinaigrette on top. Adjust seasoning with more salt if needed, and freshly ground pepper.*