

# Warm Spinach Salad with Cranberry Walnut Dressing

3 teaspoons Prima's olive oil  
12 ounces chopped pancetta or bacon chopped  
4 thinly sliced large shallots  
2 teaspoons chopped garlic  
2 cups wild mushrooms  
1 large red onion  
5 hard boiled eggs chopped  
1/2 cup Cranberry Walnut vinegar  
2 TBL Dijon mustard  
Red wine to thin  
12 cups fresh baby spinach leaves, washed and patted dry  
6 ounces shredded swiss cheese  
Salt and Pepper

## Directions

- ◆ Remove the stems from the spinach and wash, drain and pat dry thoroughly. Place into a large mixing bowl and set aside. Soak wild mushrooms in warm water. Reserve water for later. and place mushrooms in a folded up paper towel.
- ◆ Sauté Pancetta, shallots, onions, and garlic in EVOO in a large sauce pan until pancetta is crispy then remove to a paper towel to drain, reserving 3 tablespoons of the rendered fat (if any). Toss mushrooms in pan to thoroughly warm through ( @ 2-3 minutes). Remove mushrooms.
- ◆ Whisk in the Cranberry Walnut Balsamic Vinegar, Dijon mustard, and thin with red wine. Season with a small pinch of kosher salt and black pepper.
- ◆ Toss spinach and warm dressing in a the large bowl. Divide the spinach between plates or bowls and evenly divide all of the toppings amongst them. Season with pepper, as desired. Serve immediately.