

# Hot Spinach Apple Salad

Recipe Courtesy of Taste of Home

**YIELDS 10 SERVINGS**

**TOTAL PREP/COOK TIME: 20 MINUTES**



## Ingredients

- 6 bacon strips, diced
- 1/4 cup cider vinegar
- 3 tablespoons brown sugar
- 9 cups fresh baby spinach
- 2 unpeeled large red apples, thinly sliced
- 1 medium red onion, chopped (about 3/4 cup)

## Directions

1. In a large skillet, cook bacon until crisp. Remove to paper towels. Drain, reserving 2 tablespoons drippings.
2. In same skillet, combine vinegar, brown sugar and reserved drippings. Bring to a boil; cook and stir until sugar is dissolved. Cool slightly.
3. Meanwhile, in a serving bowl, combine spinach, apples, onion and bacon. Drizzle with warm dressing; toss to coat. Serve immediately.

## Nutrition Facts:

1 SERVING: 117 CALORIES, 7G FAT (2G SATURATED FAT), 11MG CHOLESTEROL, 135MG SODIUM, 11G CARBOHYDRATE (9G SUGARS, 2G FIBER), 3G PROTEIN