

SPINACH, BLUE CHEESE & WALNUT SALAD
Inspired by a similar salad from Joe Allen's in London
For 10 people

Ingredients:

Two 10 ounce bags of baby spinach
5 ounces of blue cheese, crumbled
2 cups walnuts, broken
15 tbsp of lemon olive oil

Before preparation:

put 10 salad plates in the freezer to chill

Preparation:

1. Wash spinach, cut off extreme ends, and dry with paper towel.
2. Set out the cold salad plates and divide the spinach among the plates.
3. Add about ½ ounce of crumbled blue cheese on top of the spinach.
4. Add 1/5 cup of broken walnut pieces on top of the cheese and spinach.
5. Drizzle about 1 ½ tbsp of lemon olive oil over the top.
6. Serve