



# Spinach Salmon Salad

Serves 1

## Ingredients

- 0.125 teaspoon black pepper
- 0.5 cup cherry tomato
- 0.25 count cucumber ((matched "cucumber" but unit count!"cup incompat
- 0.5 tablespoon dijon mustard ((matched "Dijon Mustard" but unit table
- estimate))
- 0.25 cup feta cheese
- 0.5 tablespoon honey ((matched "Honey" but unit tablespoon!"bottle inc
- 1 tablespoon lemon juice
- 2 tablespoon olive oil ((matched "Extra Virgin Olive Oil" but unit table
- estimate))
- 0.125 count red onion
- 0.25 pound salmon filet ((auto-linked, score 0.80, 0.25pound!'0.2500lb,
- 0.25 teaspoon salt
- 2 cup spinach
- 0.25 cup walnut

## Instructions

1. Preheat oven to 375°F (190°C). Season salmon with salt and pepper.
2. Bake salmon for 12-15 minutes, or until cooked through. Let cool and flake.
3. In a small bowl, whisk together olive oil, lemon juice, Dijon mustard, and honey for the dressing.
4. In a large bowl, combine spinach, cherry tomatoes, diced cucumber, and thinly sliced red onion.
5. Add flaked salmon, crumbled feta cheese, and walnuts to the salad.
6. Drizzle with the prepared dressing and toss gently to combine.
7. Serve immediately.