



Cooking in the Kitchen at Olums

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Holiday Pear & Grape Wreath Salad (with Homemade Skillet Croutons)

Serves 6-8

Ingredients:

- 3 cups baby spinach
- 2 pears, slices
- 1 bunch of grapes, cut into small groups
- ¼ cup balsamic vinegar
- ¼ cup canola oil
- 1 teaspoon garlic powder
- 1 teaspoon honey mustard
- 1 whole grain baguette
- Salt and pepper

Directions:

1. On a round platter, arrange the spinach in a circle, in a wreath shape.
2. Slice the pear into thin slices and arrange on the spinach.
3. Top the spinach with small bunches of the grapes.
4. Cube the whole grain baguette.
5. Whisk together the balsamic, oil, honey mustard, and garlic powder.
6. In a skillet, add the prepared vinaigrette. Add the baguette cubes (working in batches, if necessary). Cook over medium heat, stirring frequently, until lightly browned. Remove from heat and serve with the wreath salad. *Optional – season with salt and pepper.*