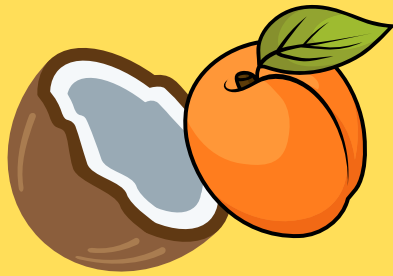


Spinach and Nectarine Salad with Coconut & Maple Dressing

Serves 8

Coconut & Maple Dressing:

- 1 can (398ml) coconut milk
- 1 large garlic clove
- 2 tbsp rice vinegar
- 1 tbsp lemon juice
- 4 tbsp green onion
- 4 tbsp maple syrup
- 1 pinch salt and pepper



Salad ingredients:

- 1 bag spinach (300 gr)
- 4 cups Romaine lettuce, chopped
- 1 small red onion, thinly sliced
- 2 carrot, peeled and shredded
- 1 pack pea shoots
- 3 nectarines, sliced
- 2 tbsp lemon juice
- ¼ cup sliced almonds or walnuts, lightly roasted

Instructions:

- Refrigerate coconut milk at least 1 hour before making the dressing.
- Separate the water from the coconut milk fat, keep the water aside.
- Using a food processor, blend all ingredients together.
- Use the remaining coconut water to adjust thickness.
- Add salt and pepper to taste.

