4. Baby spinach and raisin salad



Ingredients:

- 1/3 cup (50g) raisins
- 1/4 cup (60ml) olive oil
- 1½ tablespoons red wine vinegar
- 70g baby spinach leaves
- 1 Salanova red butter lettuce, with leaves removed from core
- 2 tablespoons pine nuts, toasted

Directions:

Combine raisins, oil and vinegar in a small screw-top jar and shake well; set aside to allow raisins time to plump up.

Meanwhile, wash and dry spinach and lettuce leaves. Place leaves in a salad bowl. Add the dressing with the raisins and toss to combine. Sprinkle with the pine nuts and serve immediately.