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Spinach Salad with Waffle Croutons

Recipe courtesy of Woman's World magazine

Yield: 4 servings

Cut 2 (4") waffles into 1" pieces. Whisk 1/2 cup Italian vinaigrette, 2 tablespoons grated Parmesan and 1 tablespoon Dijon mustard; toss 1/4 cup with waffles. Bake in 400F oven until golden. To leftover dressing, add 4 cups spinach, 3 slices cooked chopped bacon, 1 cup cherry tomatoes (halved), 3/4 cup sliced mushrooms and 1/4 cup sliced onion (I used red) and croutons.