



SPINACH PANCETTA SALAD WITH GORGONZOLA VINAIGRETTE

Yields: 5-6 servings

Ingredients

For the vinaigrette:

- 4 ounces crumbled Gorgonzola cheese
- 2 tablespoons olive oil
- 2 tablespoons canola oil
- 1 tablespoon lemon juice
- 1/2 tablespoon lime juice
- 1 teaspoon kosher salt
- 1 teaspoon fresh ground pepper

For the salad:

- 9 ounces of baby spinach
- 1/4 cup (or 2.25 oz package) pine nuts
- 1/4 pound thin sliced pancetta
- 2 tablespoons olive oil

Preparation

1. **Vinaigrette:** In a food processor or blender, combine and pulse the olive oil and canola oil. Add the Gorgonzola, salt and pepper next and mix well, pausing a few times to scrape the sides. Add the lemon and lime juice, pulse. The resulting consistency is similar to that of Caesar salad dressing.
2. **Salad:** Heat the olive oil in a pan over medium heat. Fry the pancetta to golden brown. Transfer the cooked pancetta to a paper towel-lined plate and let it cool. Crumble when cooled.
3. Preheat the oven to 350°F. Spread pine nuts over a cookie sheet evenly and place in the oven to toast it for about 5-8 minutes. Keep a vigilant eye on the nuts. When you can smell them outside the oven, take them out and allow them to cool by placing the cookie sheet on a cooling rack.
4. In a large serving bowl, pour the vinaigrette. Add the spinach, crumbled pancetta and pine nuts and toss together using salad forks or tongs. Make sure to reach from the bottom. Serve immediately.

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