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Creole salad

Ingrediënten

Salad:

- 450 g fresh young spinach, washed and dried
- 25 g spring onions, finely chopped
- 12 small or cherry tomatoes, halved

Creole vinaigrette: For 225 ml

- [60 ml red wine vinegar](#)
- 1 tbsp course mustard
- 1 clove garlic, crushed or [black garlic paste](#)
- a pinch of cayenne pepper
- [175 ml Hermanos Catalan extra virgin olive oil](#)
- 15 g paprika

Spicy pecans:

- 75 g peeled pecans
- [2 tbsp Hermanos Catalan extra virgin olive oil](#)
- 50 g sunflower seeds and 50 g pumpkin seeds
- 2 tbsp tamari or soy sauce
- 15 g paprika
- 1 teaspoon cayenne pepper

Extra info

Recept geschikt voor:

4 personen

Moeilijkheid:

Vorbereidingstijd:

minuten

Bereidingstijd:

10 minuten

Totale bereiding:

10 minuten

Gebruikte producten

De **Amanprana producten** die gebruikt zijn bij het maken van creole salad

Bereiding

1. Mix the spinach, the spring onions and the tomatoes in a salad bowl.
2. Mix all ingredients for the creole vinaigrette, except the oil, in a small bowl. Gradually stir in the oil until the mixture starts thickening.
3. Mix all ingredients for the pecans on a baking tray and grill them for 10 minutes on 160°C. Let the nuts cool off.
4. Mix the vinaigrette with the salad and sprinkle with the spicy pecans.

Speciale wensen

- [Vegetarian](#)
- [Gluten free](#)
- [Vegan](#)
- [Lactose-free](#)