

Ferraro's Cucina

Spinach Salad with Crab and Ranch Dressing

Ingredients

- 1/4 cup 2 percent Greek yogurt
- 1/4 cup mayonnaise
- 1/4 cup chopped chives
- 1/4 tsp freshly ground black pepper
- 1/4 tsp garlic salt
- 8 oz (about 5 cups) baby spinach
- 8 oz cooked crabmeat from cooked crab claws
- 8 stalks celery, diced
- 1 apple, diced
- 1/4 cup dried cherries or blueberries
- 2 tbsp cashew pieces

Preparation

- Cook the crab claws and remove the meat. Chop into pieces.
- Arrange the spinach, celery, apple, cherries and cashews.
- Make the ranch dressing:
- In a bowl, whisk together yogurt, mayonnaise, chives, 2 tbsp water, black pepper, and garlic salt.
- Arrange the spinach, crabmeat, celery, apple, cherries, and cashews on a platter. Drizzle with dressing and serve
- Enjoy!

