

Thelma's Spinach & Orange Salad

1 11-ounce can Mandarin oranges
1 cup Italian dressing
2 tablespoons honey
1 red Spanish onion, thinly sliced
2 eggs, hard-boiled
1 bunch pre-washed fresh baby spinach

Drain oranges, reserving $\frac{1}{2}$ of the liquid. Dry orange sections on paper towels.

In a small saucepan, add Italian dressing, honey, and reserved orange liquid. Bring to full boil for 1 minute. Remove from stove and cool.

Combine spinach, onion, and orange slices. Toss with salad dressing mixture. Finely dice or grate hard-boiled eggs and sprinkle on salad.