



Total Time
40 MIN.

Serving & Size
1 CUP


Difficulty
EASY

Yields
24

Made with Pace® Mild Picante Sauce, bacon, onions, garlic, cherry tomatoes, cucumbers, carrots and baby spinach. Packed with vibrant vegetables and salsa, this salad will spice up any menu.

Nutrition Facts	
Serving Size	1 CUP
Amount Per Serving	
Calories 143	
% Daily Value	
Total Fat 7.8g	12%
Saturated Fat 2.5g	13%
Cholesterol 12mg	4%
Sodium 502mg	21%
Total Carbohydrate 13.2g	4%
Dietary Fiber 3.2g	13%
Protein 3.8g	8%
Vitamin A 38%	Vitamin C 18%
Calcium 5%	Iron 7%

INGREDIENTS **WEIGHT** **MEASURE**

bacon, raw, chopped	16 oz.	
Vidalia onion, minced	11 oz.	2 cups
garlic, peeled, minced		1 tbsp.
 Pace® Picante Sauce- Mild		1 qt.
red wine vinegar		2 1/4 cups
sugar		1/2 cups
baby spinach	25 oz.	1 1/2 gallons
cherry tomatoes, cut in half	29 oz.	5 1/2 cups
cucumber, peeled, seeded, small diced	28 oz.	1 1/2 qt.
carrot, shredded	18 oz.	4 1/2 cups

INSTRUCTIONS

1. In skillet cook bacon over medium-high heat until crisp. Remove bacon with slotted spoon and drain on absorbent toweling. Pour off all but 3 Tbsp. bacon fat.
2. Add onions and sauté 5 minutes, stirring often, until tender.
3. Stir in garlic and continue to cook 2-3 minutes, stirring often.
4. Stir in remaining ingredients and bring to a boil. Reduce heat and simmer 5 minutes. Remove from heat and keep warm. CCP: Hold hot at 140°F or higher for service.
5. **For Each Serving:** Place 1 cup spinach into a bowl and toss with 3 Tbsp. hot dressing until coated. Place on salad plate and garnish top with 4 cherry tomato halves, 1/4 cup cucumber dices and 3 Tbsp. carrot shreds. Serve while hot.