



## Winter Salad with Champagne Vinaigrette and Pomegranate

**Yield: 6 servings**

**Cost Per Serving: N/A**

**Cook Time: 10 minutes**

### Ingredients:

#### Salad

- 6 cups winter greens of choice (spinach, arugula, and chopped romaine)
- ½ cup fresh pomegranate seeds
- 2 Tbsp crumbled blue cheese
- 1 Tbsp chopped pistachios

#### Vinaigrette

- 2 Tbsp champagne vinegar (or white wine vinegar)
- 1 Tbsp fresh lemon juice
- ¼ cup olive oil
- 2 tsp fresh chives (minced)
- 1 tsp honey
- ¼ tsp sea salt
- ¼ tsp freshly ground black pepper

### Directions:

1. In a small bowl, whisk together the vinaigrette ingredients and set aside.
2. For the salad, divide the greens among 6 serving plates. Sprinkle the greens with the pomegranate seeds, blue cheese, and pistachios.
3. Drizzle with the vinaigrette.

Recipe adapted from: Diabetes Forecast