

Baby Mixed Greens with Pomegranate, Gorgonzola and Pecans

Yield: 8 servings (1 ¼ cup)

Ingredients

- 5 cups Mixed Baby Greens
- 5 cups bunch Baby Arugula
- 1 cup pomegranate seeds, from 1 POM Wonderful Fresh pomegranate
- 2 oz pecans, chopped (about 28 halves)
- 1/2 cup Gorgonzola cheese, crumbled (4 oz)



*Adapted from
Skinnytaste.com
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Pomegranate Vinaigrette:

- 5 tbsp pomegranate juice, I use POM Wonderful
- 3 tbsp champagne vinegar
- 1 tbsp shallot, finely minced
- 1 tbsp honey
- 5 tbsp extra virgin olive oil
- salt and fresh pepper

Preparation

1. For the vinaigrette, combine pomegranate juice, olive oil, vinegar, honey, salt and pepper in a small glass jar and shake vigorously.
2. Toss mixed greens in a salad bowl and top with pecans, gorgonzola and pomegranate seeds.
3. Drizzle with vinaigrette right before serving.

Nutritional Information: Amount per serving

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|--------------------------|---------------------|-----------------|
| • Calories: 228 | • Protein: 5.5g | • Sodium: 206mg |
| • Calories from fat: 69% | • Carbohydrate: 14g | • Sugar: 9.5g |
| • Fat: 17.5g | • Fiber: 3.5g | |