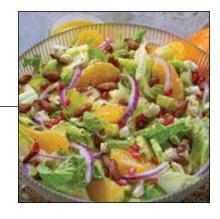


## **Orange Pomegranate Salad**

Recipe By JOHN GIFALDI

SERVES: 6-8



INGREDIENTS:				black pepper
□ 1/4	cup olive oil	□ 8	8	cups fresh romaine lettuce
□ 2	tbsp. apple cider vinegar		2	oranges, peeled and sliced
□ 1/4	cup orange juice (freshly squeezed)		1	lg. pomegranate
□ 1	tbsp. orange zest		1/2	cup feta cheese, crumbled
□ 1	tbsp. honey		1/2	cup candied almonds, chopped
□ 1/ <b>2</b>	tsp. Dijon mustard		1/2	red onion, sliced
	Kosher salt			
DIRECTIONS				

- ☐ 1. In a shaker jar or bowl, combine the olive oil, vinegar, orange juice, orange zest, honey, Dijon mustard, salt, and pepper. Shake or whisk together, then place in the fridge to chill until you are ready to serve.
- ☐ 2. In a large bowl, Assemble the romaine lettuce, oranges, pomegranate seeds, feta cheese, chopped almonds, and onion. Drizzle with half of the dressing and toss to coat, then serve with the remaining dressing on the side.

A refreshing mix of juicy oranges, tangy pomegranate seeds, crisp greens, and a light vinaigrette.

