



Orange Pomegranate Salad

Recipe By JOHN GIFALDI

SERVES: 6-8

INGREDIENTS:

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

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.

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