



APRIL 2024

# pomegranate walnut salad

## Serving suggestion:

4-6 people - *as a side dish*

## Preparation time:

Approx. 10-15 minutes

## Ingredients

1 large head of mixed salad greens (such as spinach, rocket, and/or romaine lettuce)

1 cup pomegranate seeds

1/2 cup walnuts, roughly chopped

1/4 cup crumbled feta cheese

1/4 cup thinly sliced red onion

1/4 cup chopped fresh parsley

Doodles Creek Classic Salad Dressing (or homemade dressing, see below)

## Optional Homemade Dressing:

3 tablespoons extra virgin olive oil

1 tablespoon balsamic vinegar

1 teaspoon honey

1 teaspoon Dijon mustard

Salt and pepper to taste

## Method

- In a large salad bowl, combine the mixed salad greens, pomegranate seeds, chopped walnuts, crumbled feta cheese, sliced red onion, and chopped fresh parsley.

- In a small bowl, whisk together the extra virgin olive oil, balsamic vinegar, honey, Dijon mustard, salt, and pepper to make the dressing. Alternatively, you can use Doodles Creek Classic Salad Dressing if available.

- Drizzle the dressing over the salad and toss gently to coat all the ingredients evenly.

Serve immediately and enjoy the burst of flavours!

This salad is not only visually stunning but also packs a punch of flavour and nutrition, making it perfect for any occasion. Feel free to customise it with your favourite additional ingredients or protein options like grilled chicken or tofu for a more substantial meal. Enjoy!

