Arugula Salad with Oil and Vinegar



Prep Time: 5 minutes Cook Time: 0 minutes

Ingredients:

5 cups fresh, chopped arugula
1 oz. chopped walnuts
1 tbsp. walnut oil
1 tbsp. balsamic vinegar
1 pinch salt
1 pinch black pepper, freshly ground

Directions:

- 1. Wash arugula, pat dry.
- 2. In large salad bowl combine arugula and walnuts.
- 3. In small bowl whisk together oil, vinegar, salt, and pepper.
- 4. Pour dressing over salad and toss

Additional Information:

Any salad greens can be substituted for arugula. Olive oil can be substituted for walnut oil.

Nutrition Facts

Makes 4 servings Serving size: 1 each Amount per serving:

Calories Total Carbs Dietary Fiber	93.1 2.6 g 1 g
Dietary Fiber	1 g
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Current	1.2
Sugars	1.3 g
Total Fat	9 g
Saturated Fat	0.8 g
Unsaturated Fat	8.1 g
Potassium	95.3 mg
Protein	1.9 g
Sodium	34.3 mg