# **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:

Annount per serving.	
Calories	93.1
<b>Total Carbs</b>	2.6 g
Dietary Fiber	1 g
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