



This might become your favorite salad! The ingredients are light, fresh, and sing of spring and summer. After the v-e-r-y long winter that we had (2015), this spontaneous dish came together in a most refreshing & pleasing way. I'm always happy when my fridge foraging results in something tasty. I served this salad "on the side" of turkey burgers, but you easily could double the ingredients for a lunch- or dinner-sized salad.

Arugula & Pomegranate Salad

Ingredients

For the salad (serves 2)

- 2-3 cups of arugula (I just grab a handful x 3), washed and dried well
- 5-6 large strawberries, cleaned, hulled and quartered
- ¼ cup of pomegranate seeds or pomegranate raisins (or craisins / cranberry raisins)
- 2 oz. goat cheese pinched into small pieces
- 1 Tablespoon minced shallot

For the pomegranate vinaigrette

- 2 Tablespoons of pomegranate vinegar
- 4 Tablespoons of extra virgin olive oil
- 1 teaspoon of minced shallot
- ½ teaspoon Dijon mustard
- ¼ teaspoon agave or honey
- small pinch of salt
- dash of pepper

Make the dressing first to give it time to come together. Simply combine the ingredients in a small bowl or jar, and whisk together well (or shake). My sister-in-law gave me the pomegranate vinegar and I had been looking for a great way to experiment with it. It's delicious!

For the salad, please thoroughly dry the arugula after washing. Break out the old salad spinner and give those greens a good whirl. Nobody wants to eat a watery salad! Toss the arugula and shallots together. Make a bed of arugula on a plate, and sprinkle with the strawberries and seeds or craisins. Dot with the goat cheese and lightly dress the salad with the pomegranate vinaigrette. Enjoy!

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