

# **Winter Greens With Pomegranate-Champagne Vinaigrette**

This recipe, from the Pomegranate Council in Fowler, Calif., is a colorful salad combining sweet seasonal fruit with a spicy vinaigrette. Serve it with or without salad greens.

## **Ingredients**

- 1 package (10 ounces) mixed salad greens
- 1 pomegranate
- 2 tablespoons champagne wine vinegar
- 1½ teaspoons Dijon-style mustard
- 6 tablespoons vegetable oil
- ¼ teaspoon salt
- Dash of freshly ground black pepper

## **Directions**

1. Place greens in large salad bowl. Peel and seed pomegranate, reserving seeds.
2. In small bowl, combine vinegar and mustard; blend well. With wire whisk, slowly beat in oil until thick. Add salt and pepper. Stir in half of pomegranate seeds.
3. Just before serving, add dressing to greens; toss to coat. Scatter remaining pomegranate seeds over salad. Makes 8 servings.