

*Winter Pear Salad with Citrus Dijon Vinaigrette - Seasonal side salad to pair perfectly with your next holiday meal.*

Ingredients:

Salad:

2 cups fresh kale (de-stemmed and chopped)  
1 cup fresh arugula  
1 cup shaved brussel sprouts  
¼ cup toasted raw almonds (crushed)  
¼ cup pomegranate arils  
2 Tbsp feta or vegan [violife feta](#) (crumbled)  
1 pear (sliced)  
½ lemon  
Orange zest

Citrus Dijon Vinaigrette:

¼ cup extra virgin olive oil  
3 Tbsp apple cider vinegar  
1 Tbsp honey  
2 tsp dijon mustard  
½ juice of fresh orange  
½ tsp garlic powder  
S&P

Directions:

- 1) For the dressing: Combine all ingredients in a glass mason jar or small bowl and shake/mix until well combined. Set in fridge until ready to use on salad.
- 2) For the salad: In a medium bowl, add chopped kale to a medium bowl and squeeze the juice of half a lemon over and a couple pinches of salt. Massage lemon and salt into the kale. Add the rest of the salad ingredients to the bowl and top with dressing mixture when ready to serve.