

# Recipe

## POMEGRANATE AND BABY GREEN SALAD WITH ACV DRESSING

### THE GOODS

#### SALAD

- 4 cups of baby greens of choice
- 1 cup pomegranate seeds
- 1 cup toasted pumpkin seeds
- 1/2 cup crumbled goat cheese

#### DRESSING

- 1/2 cup olive oil
- 1/2 cup apple cider vinegar
- 1 tsp Dijon mustard
- 1 tsp maple syrup
- Pinch of sea salt

### THE METHOD

Place the arugula in a large bowl and coat thoroughly with with 2 tbsp olive oil. Blend dressing ingredients well in a separate jar or bowl, and taste to see if it needs any adjustments. Add the other salad ingredients to the arugula and toss with the mixed dressing until evenly coated.

\*Feel free to add substitute other fruits, nuts, of types of cheese.

*Boulder Nutrition*