Dinner

Festive Winter Salad with Champagne Vinaigrette

A crisp green salad brightened with pomegranate seeds, chopped hazelnuts, and crumbles of blue cheese. A quick champagne vinegar dressing ties it all together.



Vegetarian

10 min	100	4 g	2 g
time	calories	carbs	sugars

Ingredients, 10 servings

- [ ] 3 tbsp champagne vinegar
- [ ] 2 tbsp lemon juice
- [ ] 1 1/2 tsp honey
- [ ] 1/4 tsp salt
- [ ] 1/4 tsp black pepper
- [ ] 3 tsp fresh chives (minced)
- [ ] 1/3 cup walnut or olive oil
- [ ] 10 cup salad greens
- [ ] 3 tbsp plus 1 tsp blue cheese (crumbled)
- [ ] 1/3 cup pomegranate seeds
- [ ] 2 tbsp hazelnuts (chopped)

Method

- [ ] **1** Begin the vinaigrette by pouring the champagne vinegar into a small bowl. Add the lemon juice, honey, salt, black pepper, and fresh chives, then finish with the walnut or olive oil and whisk the whole mixture until well combined. If you prefer, put all of the dressing ingredients into a jar with a tight fitting lid instead and shake it until everything comes together.
- [ ] **2** Build the salad in a large serving bowl: pile in the salad greens, then scatter the blue cheese, pomegranate seeds, and hazelnuts over the top.
- [ ] **3** Hold off on dressing the bowl until you are ready to eat, then either toss the salad with the vinaigrette just before serving or set the dressing on the side for guests to add themselves.

Nutrition Facts

Per serving

Calories	**100**
Total fat	9 g
Saturated fat	1.5 g
Sodium	105 mg
Total carbs	4 g
Fiber	1 g
Total sugars	2 g
Protein	2 g

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