

# WINTER SALAD



**Serves 6**

## Ingredients

- 1/2 cup pecan halves
- 1/2 small red onion
- 10 ounces mixed salad greens
- 1/2 cup pomegranate seeds
- 4 ounces crumbled feta cheese
- 2 tablespoons chopped parsley

## Dressing:

- 2 tablespoons apple cider vinegar
- 1 tablespoon Dijon mustard
- 2 teaspoons honey
- 3 tablespoons extra virgin olive oil

*Lula*

## Directions

*Preheat oven to 350 degrees.*

Spread pecans in a single layer on a sheet pan. Bake 5-10 minutes, until slightly toasted. Stir a few times, so they do not burn. Remove from oven and let cool.

Slice onion thinly and place in a small bowl. Cover with water and let soak for 10 minutes. This will keep the flavor but prevent a harsh bite. Drain and pat dry.

In a small bowl, whisk together apple cider vinegar, mustard, and honey. Add olive oil and whisk vigorously. Season to taste with salt and pepper.

Place salad greens and onion in a large serving bowl. Toss well with dressing. Top with toasted pecans, pomegranate seeds, feta cheese, and parsley.