

Pomegranate Salad with Mandarins and Lime Dressing

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This fall salad uses the best fruits of the season - serve it anytime from early fall through the winter.

Ingredients:

1/3 cup olive oil
3 tablespoons fresh lime juice
1 teaspoon Dijon mustard
1 teaspoon honey
½ teaspoon salt
¼ teaspoon black pepper
1 pear, peeled, cored, chopped
2 mandarin oranges, peeled, cut into segments
1 cup pomegranate seeds, from 1 large pomegranate
½ cup thinly sliced red onion
Arugula or spinach leaves, for serving

Directions:

- 1) In a small bowl, whisk together oil, lime juice, mustard, honey, salt, and pepper. Set aside.
- 2) In a medium bowl, toss together pear, oranges, pomegranate seeds, and onions; add dressing to taste and toss. Serve over arugula or spinach and drizzle with any remaining dressing.