

*ARUGULA, PEAR AND WALNUT SALAD
WITH POMEGRANATE DRESSING*

Serves 4

Baby arugula (for 4)

2 firm but ripe pears, halved, cored, each half cut into 6 wedges

$\frac{3}{4}$ cup raw walnut, chopped

$\frac{1}{2}$ small red onion, finely chopped

Dressing:

$\frac{3}{4}$ cup pomegranate juice

$\frac{1}{4}$ cup olive oil (extra virgin, first cold pressed, and organic)

1 tablespoon lemon juice

2 teaspoons fresh mint, chopped

$\frac{1}{4}$ teaspoon dry mustard

$\frac{1}{4}$ teaspoon Celtic sea salt

Dressing: Whisk all ingredients in small bowl.

Mix baby arugula, walnut, and red onion in a bowl. Pour enough dressing over; toss to coat. Divide salad among plates. Arrange pear wedges on each plate.

Drizzle some dressing over pears.