

# Pomegranite Feta Salad

## Ingredients

10oz container of baby greens  
1 pomegranite, seeded  
8oz feta cheese  
1 lemon, zested and juiced  
1 tsp Dijon mustard  
3 Tbsp red wine vinegar  
3 Tbsp extra virgin olive oil  
6 Tbsp of roasted sliced almonds  
salt and pepper to taste

\*To make this a warm winter salad, add roasted vegetables (zucchini, bell peppers, mushrooms, etc). For extra protein add in some meat (sliced steak or chicken work great) or an egg.

## Directions

Place the greens, pomegranate seeds, almonds and feta cheese into a large salad bowl; set aside. Whisk together the lemon juice and zest, mustard, vinegar, olive oil, salt, and pepper in a separate bowl. Adjust to taste. To sweeten the salad a little further, add the leftover juice from seeding the pomegranite to the sauce. Pour over the salad and toss to coat. Serve immediately.