



# Winter Salad

We call this “Winter Salad” but it is terrific served all year round. Definitely more for the grown-up palate with bitter notes, feel free to add other greens like spinach or kale.

## Ingredients:

- 1 TBL fresh lemon juice
- 1 tsp Dijon mustard
- 1 tsp honey
- 4 TBL olive oil
- 1/2 tsp Ras el Hanout
- Salt to taste
- 1 head Radicchio, chopped
- 1 head of Belgian Endive, chopped
- 1 cup arugula
- 1 carrot, grated
- ¼ cups toasted pecans
- ¼ cup pomegranate seeds

**Spices Used:** Ras el Hanout

**4 Servings**

## Instructions:

1 - Whisk together first 6 ingredients to make dressing. Taste and adjust seasoning.

2 - Toss the vegetables, pecans and pomegranate seeds together in a large bowl. Season with salt. Add dressing and mix well.