

## NAPA MARKET SALAD FOR THE HOME CHEF

*Serves 4-6*

Ingredients for Dressing (makes about 2 cups):

- 4 oz. Pomegranate Molasses
- 2 oz. Red Wine Vinegar
- 2 Tbs. Dijon Mustard
- 3 Tbs. Clove Honey
- 0.5 tsp. Sea Salt
- 0.5 tsp. Black Pepper
- 2 oz. Water
- 12 oz. Canola Oil

Ingredients for Salad:

- 1 whole Romaine, chopped
- 6 oz. Spring mix lettuce
- 3 ea. Gala apples, diced into  $\frac{3}{4}$ " cubes
- 6 oz. Roma tomatoes, cut into  $\frac{3}{4}$ " cubes
- 6 oz. Red bell peppers, julienne
- 2 ea. Chicken breasts, cooled and pulled into bite sized pieces
- 4 oz. Bacon, cooked, cooled and broken into bite sized pieces
- 3 oz. Blue cheese crumbles

Preparation:

- Blend all dressing ingredients together.
- Toss all salad ingredients together except the bacon and blue cheese crumbles.
- Slowly add dressing to salad until desired coverage is achieved. Mix salad to coat completely with dressing.
- Place in bowl and garnish with bacon and blue cheese crumbles

Enjoy!



5 years ago

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