



Spinach Pear and Pomegranate Salad

Description



This delicate baby spinach salad features wonderful winter fruits and Sorrento Orange Cranberry Pear vinaigrette. Pomegranate seeds and walnuts add extra antioxidant power to this nutritious—and delicious—salad. Slice and add the pears just before serving the salad, as the flesh will brown very quickly. Purchase fresh pomegranate seeds at the market for easier prep.

Ingredients:

- 9 oz. Baby Spinach Leaves
- 2 Ripe Pears

- 1/2 C. Feta, crumbled
- 1/2 C. Pomegranate Arils (or substitute dried cranberries)
- 1/4 C. walnuts, chopped
- 1/4 C. The Olive Tap's [Sorrento Orange Fused Olive Oil](#)
- 1/4 C. The Olive Tap's [Cranberry Pear Balsamic Vinegar](#)
- Sea Salt and freshly ground black pepper, to taste

Directions:

1. Whisk together the Sorrento Orange Fused Olive Oil and Cranberry Pear Balsamic Vinegar in a small bowl until emulsified. Season with salt and pepper, to taste.
2. Toss together the spinach leaves, crumbled feta cheese and pomegranates arils in a large bowl.
3. Remove the core from the pears and thinly slice, leaving skin on. Sliced pears will brown quickly, so spritz with a little lemon juice if not serving right away. Layer the pear slices into the mixed salad and drizzle the salad with the vinaigrette.
4. Gently toss the salad (top with walnuts or pecans if desired) and serve right away. Enjoy!

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