



Sparkle Kitchen

Clementine and Pomegranate Salad

Ingredients

For the salad:

- 1 head of butter lettuce, chopped
- ¼ large red onion, thinly sliced
- 2-3 clementines, peeled and sectioned
- seeds from ½ a large pomegranate

For the vinaigrette:

- 2 tablespoons olive oil
- 1 tablespoon vinegar
- 1 tablespoon honey
- a pinch each of salt and pepper (to taste)

Directions

Assemble the salad in a large bowl — first the lettuce, then the onions, then the clementines, then the pomegranate seeds.

In a small mason jar or other lidded container, combine the ingredients for the vinaigrette. Shake the container vigorously for about 60 seconds, then pour over the salad and serve.

Enjoy!