

Thanksgiving Winter Salad with Champagne Vinaigrette

Ingredients

- 3 tablespoons Champagne vinegar
- 2 tablespoons lemon juice
- 1½ teaspoon honey
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 3 teaspoon fresh minced chives
- 1/3 cup walnut or olive oil
- 10 cups salad greens
- 3 Tablespoons plus 1 teaspoon crumbled blue cheese
- 1/3 cup pomegranate seeds
- 2 tablespoons chopped hazelnuts



Directions

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1. In a small bowl, whisk together the Champagne vinegar, lemon juice, honey, salt, pepper, chives and oil until well combined. (Or add ingredients to a jar with a tight-fitting lid and shake until well combined.)
2. In a large serving bowl, combine the salad greens, blue cheese, pomegranate seeds and hazelnuts. Toss with the dressing just before serving, or serve with the dressing on the side.

