

# Autumn Farmers Market Salad

Serves: 8 people Time: 5 mins

## Ingredients

- 1/2 cup walnuts
- 8 cups market greens kale, arugula, or spinach
- 1 cup pomegranate seeds
- 2 persimmons sliced into wedges
- Goat cheese – optional

## For the red wine vinaigrette:

- 3 tablespoons red wine vinegar
- 1/4 cup extra-virgin olive oil
- 2 cloves garlic minced
- Salt and freshly ground pepper to taste

## Instructions

1. To make the vinaigrette, in a small bowl, whisk together the vinegar, garlic, salt and pepper. Add the olive oil in a thin stream, whisking constantly until well blended.
2. Put the greens in a large serving bowl, drizzle with the vinaigrette and toss to coat evenly. Top with the persimmons, pomegranate seeds, nuts and goat cheese, and toss well. Serve immediately.