

Arugula Pomegranate Salad

Ingredients

4 oz Arugula

6 oz Goat cheese, cut into 6 discs

1/3 cup Pistachios

1/2 cup Marzetti® Pomegranate Vinaigrette

1 small Sweet onion, thinly sliced

2 tbsp Olive oil

1/2 cup Pomegranate seeds or dried cranberries

1 large Fennel bulb, outer layer removed

1 cup Panko crumbs

Preparation

1. Cut fennel into thin pieces. Set aside.
2. Place panko in a shallow dish. Roll each piece of goat cheese in panko and transfer to a plate. Heat oil over medium-high heat. Add goat cheese and brown cheese on each side, about 1 to 2 minutes per side. Transfer cheese to a plate and keep warm.
3. In a large mixing bowl, combine fennel, arugula, spinach, onion and **Marzetti® Pomegranate Vinaigrette**. Toss gently. Plate as individual servings and sprinkle each salad with pomegranate seeds and pistachios. Top with warm goat cheese and serve.

Marzetti Company
380 Polaris Parkway, Suite 400
Westerville, Ohio 43082
www.MarzettiFoodservice.com

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