

## Winter Greens Salad- serves 4-6 (or one hungry vegan)

3 cups shredded Brussel Sprouts

3 cups julienned Kale

$\frac{3}{4}$  cup thinly sliced fresh celery

$\frac{1}{4}$  cup lightly toasted walnuts, coarsely chopped, plus more for garnish

$\frac{1}{4}$  cup fresh pomegranate seeds, plus more for garnish

Apple Cider Vinaigrette (recipe follows)

### **Apple Cider Vinaigrette**

2 Tablespoons thawed Organic Apple juice concentrate

2 Tablespoons Organic Apple Cider vinegar

Pinch each Kosher salt and coarse ground black pepper

1 teaspoon Dijon Mustard

3 Tablespoons neutral flavored oil (canola or grapeseed though I like avocado, too)

1 Tablespoon Walnut oil

2 teaspoons whole grain mustard

1. Place all salad ingredients in a large bowl.

2. Make vinaigrette: Whisk together juice concentrate, vinegar, salt, pepper and Dijon mustard. Combine oils and gradually drizzle into vinegar mixture whisking constantly. Whisk in whole grain mustard. Can be made a week ahead and stored, covered (mason jar?), in fridge until ready to use.

3. Drizzle salad with desired amount of dressing (I'm in the less is more camp) and toss to combine. Serve immediately. Unlike lettuce based salads, dressed leftovers will keep for 1-2 days in the fridge.